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THE MEAT BUYER'S GUIDE

Beef, Lamb, Veal, Pork, and Poultry

**NORTH AMERICAN
MEAT PROCESSORS ASSOCIATION**



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

**1910 Association Drive
Reston, VA 20191
703-758-1900 Fax: 703-758-8001
www.namp.com**



JOHN WILEY & SONS, INC.

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This book is merely a guide for identification of meat cuts. Individual packer specifications may vary. The North American Meat Processors Association (NAMP) assumes no liability for lack of adherence to their descriptions contained herein. Its contents have been compiled from sources believed to be reliable and represent the best information available. Any errors are unintentional.

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NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

WHO WE ARE

The North American Meat Processors Association is a non-profit trade association comprised of meat processing companies and associates who share a continuing commitment to provide their foodservice customers with reliable and consistent meat, poultry, seafood, game, and other food products. The Association, which was founded in 1942, has member companies both large and small throughout the United States, Canada, and other parts of the world. The organization is best known by its acronym, NAMP, and is universally recognized for its world-renowned publication, *The Meat Buyer's Guide*.

NAMP is a member-driven organization that provides both services and educational opportunities for the benefit of its membership. These programs are designed to provide individual growth and help members achieve business success. Each year NAMP presents its prestigious and coveted Harry L. Rudnick Educator's Award to a distinguished educator to recognize outstanding contributions in the field of meat education. NAMP also presents special awards for accomplishment and service to its individual members. In addition, the Association and its members encourage students, culinary and hospitality institutions, and industry-wide scientific and educational endeavors. NAMP provides leadership on issues that affect both the industry and the public, and strives to address them for the benefit of all parties.

It is in this spirit that the North American Meat Processors Association has undertaken this publication of
THE MEAT BUYER'S GUIDE

OUR MISSION

Provide our members a forum for success with exceptional education, advocacy, and access to resources while fostering life-long relationships and long-term prosperity.

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Processors Association**
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Reston, VA 20191
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PREFACE

The North American Meat Processors Association (NAMP) is proud to present this revised and expanded version of *The Meat Buyer's Guide: Beef, Lamb, Veal, Pork, and Poultry* to purchasers of meat products worldwide.

From its inception in 1961, *The Meat Buyer's Guide* has been the premier resource publication for foodservice purchasers, educators, students, meat processing companies, and the many others who deal with the public and our industry. *The Guide* has been revised a number of times since its origin, most recently in 1997. This present edition of *The Meat Buyer's Guide* not only includes new information and a new look, but it also incorporates our 1999 premiere publication *The Poultry Buyers Guide*. This combination of our two prestigious resource publications makes available in one volume the newest and most authoritative version of our widely regarded and renowned publications.

Many changes have occurred in the meat and poultry industries since 1997. Research conducted at meat science universities has led to the identification of new uses for previously undervalued muscles in meat carcasses. New trim levels and shifts in consumer usage to more convenience-oriented products have also created a desire for a host of new items. Expanded international trade and increasing ethnic diversity in eating habits have resulted in increased product diversification as well.

NAMP, in its efforts to address the many changes in the industry and to meet the demands of the Twenty-first Century, took this opportunity to meet these challenges through the publication of an entirely new version of *The Meat Buyer's Guide*. Accordingly, users of *The Guide* will find new photographs and descriptions depicting products, trim and processing options, along with information on packaging, food safety, nutrition, cooking, and an enhanced glossary.

NEW TO THIS EDITION

- ◆ *The Meat Buyer's Guide* and *The Poultry Buyer's Guide* in one volume
- ◆ More than 60 new photographs
- ◆ New descriptions of cuts and processing options
- ◆ Updated coverage of food safety

ACKNOWLEDGMENTS

This publication would not have been possible without the dedicated assistance of NAMP's *Meat Buyer's Guide* Revision Committee and its Species Committees, the complete support of our membership, various meat groups, and many individuals from industry and government who have given so generously of their time, energy and expertise. The current version of *The Meat Buyer's Guide* is based upon the latest in the series of Institutional Meat Purchasing Specifications (IMPS) of the United States Department of Agriculture's (USDA), Agricultural Marketing Service's (AMS), Livestock and Seed Program's Standardization Branch and the Poultry Program's applicable U. S. Trade Descriptions for Poultry. NAMP is very appreciative of the Department's valuable assistance in all facets of *The Guide*.

We sincerely thank all of those who assisted us in this endeavor. Each and every one played an important role in furthering the value of *The Meat Buyer's Guide* both as an educational resource and as a purchasing tool for the foodservice industry and the public at large. We are sure that users of *The Guide* will be pleased with the results as well.

ENDORSEMENTS

Since 1961, foodservice organizations have recognized *The Meat Buyer's Guide* as the premier publication for education and information on the subject of meat cuts. The United States government, culinary schools, foodservice establishments and their employees, industry food organizations, and others wishing to gain knowledge about meat rely daily on this publication.

This latest edition of *The Guide* offers additional valuable information on food safety, nutrition, and new products. The North American Meat Processors Association has responded to the needs of our industry and this new publication has received the support of the organizations listed.

The American Hotel & Lodging Association



American Lamb Board



The Culinary Institute of America



THE WORLD'S PREMIER
CULINARY COLLEGE

Johnson & Wales University



National Cattlemen's Beef Association



National Chicken Council





National Pork Board



National Poultry & Food Distributors Association



National Restaurant Association



National Turkey Federation



USA Poultry & Egg Export Council



U.S. Meat Export Federation

LETTER OF SUPPORT



United States Department of Agriculture

Office of the Secretary
Washington, D.C. 20250

AUG - 9 2005

The Board of Directors
North American Meat Processors Association
1910 Association Drive
Reston, Virginia 20191

Dear Board of Directors:

Once again, congratulations on completing the most recent revision of the Meat Buyers Guide (Guide). I am confident the revised Guide will continue to be the foremost resource publication for the food-service community and serve as a valuable aid to a continually expanding and diversified industry.

As a resource many in the Industry have come to rely on, the Guide provides excellent color pictorials for the Department of Agriculture's (USDA) Institutional Meat Purchase Specifications. Additionally, the revised Guide reflects the increase in product diversification and the current industry trend towards the marketing of value-added meat cuts. This resource publication is clearly a great example of the successful partnership and cooperation between Industry and Government.

USDA has welcomed the opportunity to work with the North American Meat Processors Association over the years and looks forward to maintaining this cooperative spirit to meet the needs of an ever-expanding marketplace.

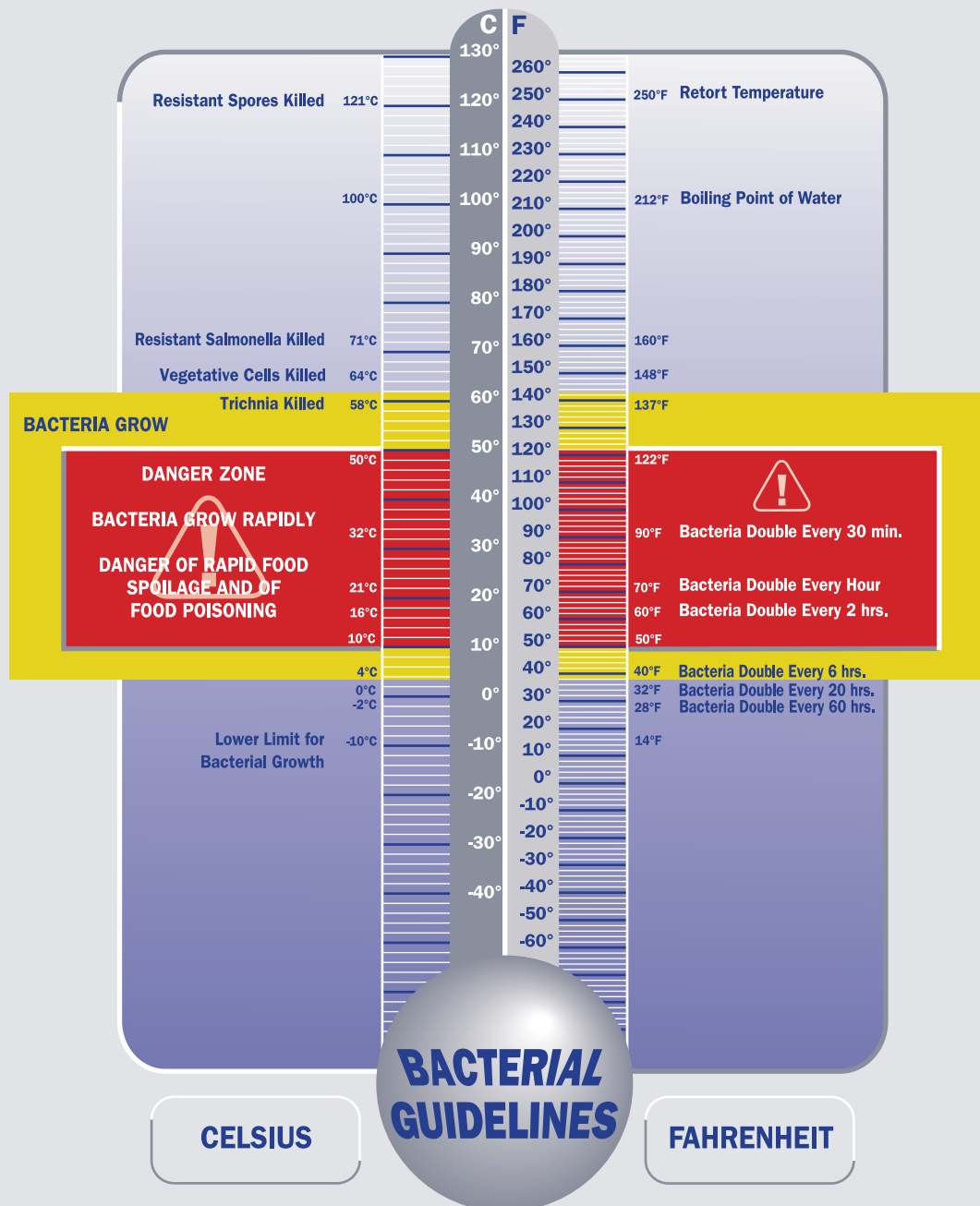
Sincerely,

A handwritten signature in black ink, reading "Mike Johanns".

Mike Johanns
Secretary

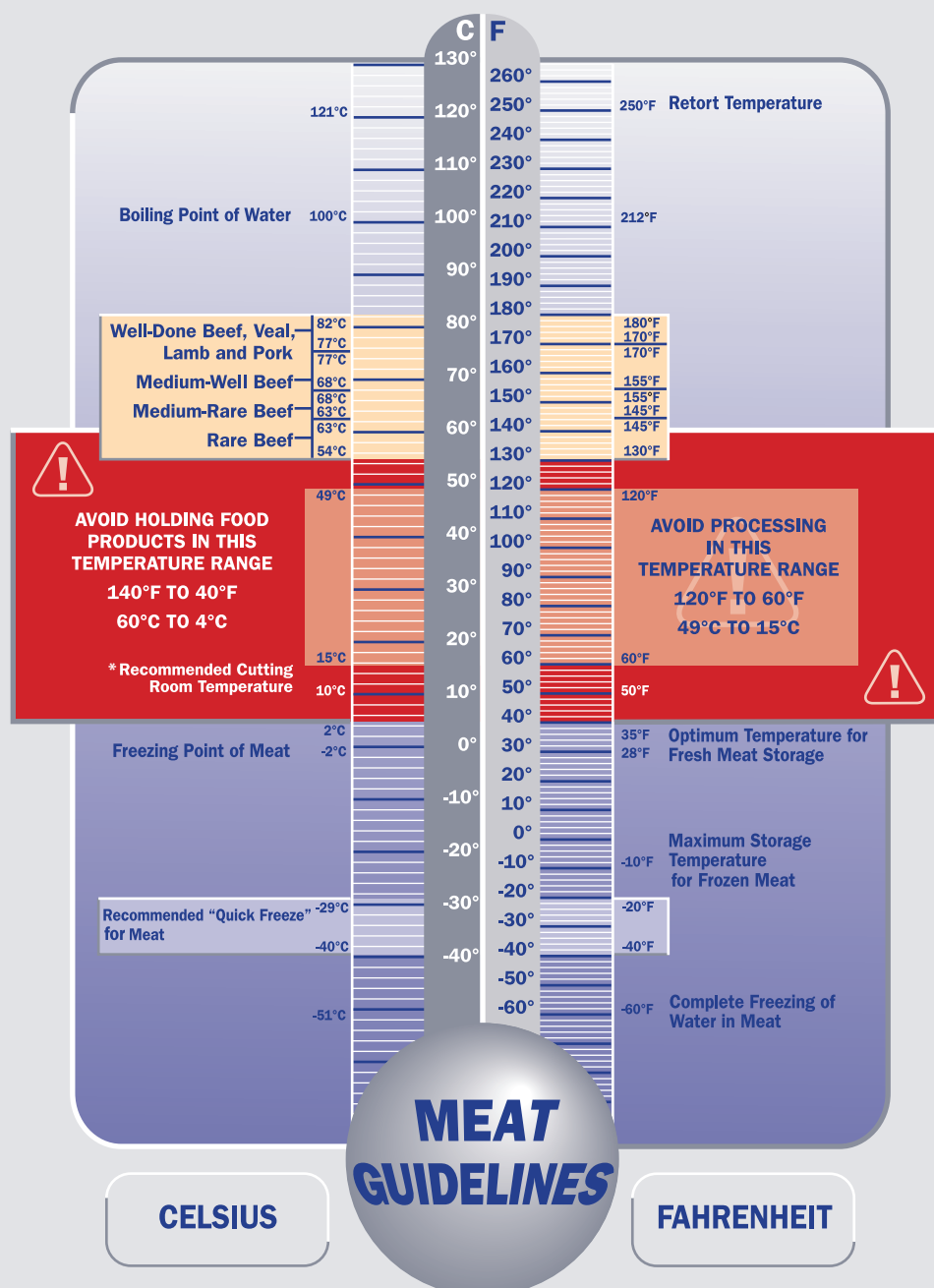
THE NAMPOMETER

Meat products are extremely perishable and the temperature of meat storage and cookery has an especially critical role in the microbiological safety of meat products. The “NAMPOMETER” on this page illustrates the important relationship between temperature and meat product bacterial growth. Maximum bacterial growth for most spoilage and pathogenic organisms associated with meat products is between 40°F and 140°F. The thermal destruction of microorganisms is based on both time and temperature. The temperatures shown on this chart do not reflect the time and temperature relationships. Therefore, individual processes may differ with respect to the minimum temperature required to destroy specific microorganisms based on time of application. Foodservice facilities may be required to operate under the Food and Drug Administration’s Food Code, as may be adopted by individual states. The NAMPOMETERS represent guidelines for meat processors and may not reflect the specific temperatures required by state or federal regulation for restaurant operations.



THE NAMPOMETER

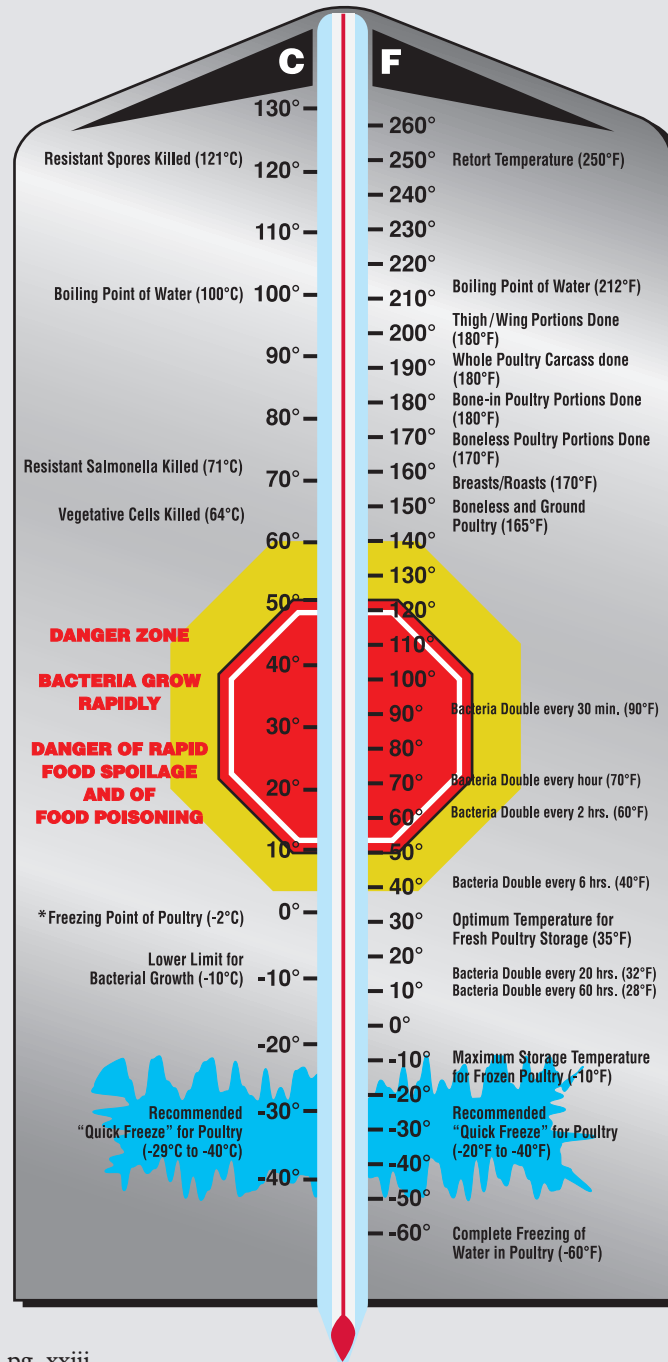
Temperature plays an important role in the relationship of meat storage and cookery to meat product palatability. The “NAMPOMETER” shown on this page displays the desired storage temperatures to retain maximum freshness for both fresh and frozen meat products. In addition, the internal meat temperatures necessary to achieve specific levels of doneness are shown. The degree of doneness (and hence internal temperature) of a meat product will have a major influence on the eating qualities of that product. Foodservice facilities may be required to operate under the Food and Drug Administration’s Food Code, as may be adopted by individual states. The NAMPOMETERS represent guidelines for meat processors and may not reflect the specific temperatures required by state or federal regulation for restaurant operations.



*Product temperature should be maintained below 45°F.

THE NAMPOMETER FOR POULTRY

Poultry products are extremely perishable and the temperature of poultry storage and cookery has an especially critical role in the microbiological safety of poultry products. Temperature also plays an important role in the relationship of poultry storage and cookery to poultry product palatability. The poultry thermometer on this page illustrates the important relationship between temperature and poultry product bacterial growth and the desired storage temperatures to retain maximum freshness for both fresh and frozen poultry products. The internal temperatures necessary to achieve specific levels of doneness are also shown. Foodservice facilities may be required to operate under the Food and Drug Administration's Food Code, as may be adopted by individual states. The NAMPOMETERS represent guidelines for meat processors and may not reflect the specific temperatures required by state or federal regulation for restaurant operations.



*For additional information see pg. xxiii.

FOOD SAFETY

The United States Department of Agriculture's Food Safety and Inspection Service (FSIS) is the public health agency that is responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged. In addition to daily plant inspection and oversight, FSIS analyzes products for microbiological and chemical adulterants and animal diseases, and educates consumers about foodborne illness.

HACCP: HAZARD ANALYSIS CRITICAL CONTROL POINT SYSTEM

The USDA's Food Safety and Inspection Service established a food safety and pathogen reduction program called the Hazard Analysis Critical Control Point (HACCP) System. It is being applied to both domestic and imported meat and poultry production. The system relies on science-based techniques to meet present-day food safety needs. It replaces reliance on decades-old organoleptic inspection methods and command and control regulations. The HACCP system instead substitutes process controls and incorporates scientific data to address food safety needs. To be most effective, the HACCP system requires that all in the food chain, from farm to table, accept their share of responsibility to ensure that meat and poultry, as well as seafood and other foods, are produced and cared for under the most rigorous food safety disciplines. NAMP members assure you of their dedication to this effort.

SAFE HANDLING OF MEAT AND POULTRY PRODUCTS

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards),
utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers
immediately or discard.

All uncooked and precooked meat products must be properly stored, handled, and cooked to ensure public safety. However, safe food handling does not end with the meat processor.

Refrigerated meat should be stored at temperatures less than 40°F and frozen meat should be stored at less than 0°F. In order to prevent foodborne illness, foods must be cooked properly to their individual minimum internal temperatures, promptly chilled for storage if not consumed immediately, and kept at proper storage temperatures.

For more information on critical temperatures for meat and poultry storage, handling, and cooking, please refer to the NAMPOMETERS in this section.

Food handlers must take care not to cross-contaminate food. Do not use the same cutting boards or utensils for both raw and cooked products without proper cleaning of the items between usage. Store raw food products away from other cooked or raw food items. Food handlers must wash their hands with hot soapy water before and after handling raw or cooked meat products.

FOOD SAFETY AND INSPECTION SERVICE

For questions or problems with meat or poultry products outside Washington, D.C., call toll free, (800) 535-4555; within the Washington, D.C., metropolitan area, call (202) 720-3333.

You may also visit the FSIS website at www.fsis.usda.gov.

MATERIAL REQUIREMENTS

FOR BEEF, VEAL, LAMB, PORK, AND POULTRY

All product offered shall comply with the following material requirements and the requirements of the specific item description.

QUALITY

Product Condition

All product offered for sale must be in excellent condition. The exposed lean and fat surfaces shall be of a color and bloom normally associated with the class, grade, and cut of meat specified. The lean shall also be practically free of bruises, blood clots, bloody tissue, blood discoloration, or any other conditions that would negatively affect the use of the product. The meat must be maintained in excellent condition through processing, storage, and transit. Cut surfaces and naturally exposed lean surfaces, as well as fat, shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity or oxidation unless the product was specified to be dry aged. No other odors foreign to fresh meat shall be present. Changes in color and odors characteristically associated with vacuum-packaged meat in excellent condition, however, shall be acceptable. Product shall show no evidence of any mishandling. Neither should the product show evidence of freezing or defrosting unless either was requested by the purchaser.

CONVERSION CHART

Fractional equivalents to decimal and metric measurements used throughout this Guide are as follows:

Inches	Decimal	Metric
$\frac{1}{8}$	0.125	3 mm
$\frac{1}{4}$	0.25	6 mm
$\frac{3}{8}$	0.375	9 mm
$\frac{1}{2}$	0.50	13 mm
$\frac{5}{8}$	0.625	16 mm
$\frac{3}{4}$	0.75	19 mm
$\frac{7}{8}$	0.875	22 mm
1	1.0	2.5 cm

Portion-cut and ground items to be delivered frozen may be produced from frozen meat cuts, provided such cuts show no evidence of deterioration. Unless otherwise specified, portion-cut items shall maintain their approximate original shape. Products thus produced shall be packaged, packed, and returned promptly to the freezer.

Cutting, Trimming, and Boning

The cutting, trimming, and boning of the items shall be accomplished with sufficient care so that each cut retains its identity and is devoid of objectionable scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cut surfaces shall be made at approximate right angles with the skin surface. No more than a slight amount of lean, fat, or bone, provided the item is being prepared bone in, shall be included from an adjacent cut. No bone shall be present in a boneless item.

When portioning steaks, except those that are cubed and/or knitted or otherwise described differently, the steaks shall be cut in full slices in a straight line, reasonably perpendicular to the outer surface and at an approximate right angle to the length of the cut being sliced or portioned. Individual steaks shall remain intact when suspended 0.5 inch (13 mm) from the outer edge. Portion-cut items shall be practically free of fractures, tag ends and knife scores.

Peeled/Denuded

The term “peeled” implies surface fat and muscle separation through natural seams so that the resulting cut’s seamed surface (“silver” or “blue” tissue) is exposed with remaining “flake” fat not to exceed 1.0 inch (2.5 cm) in the longest dimension and/or 0.125 inch (3 mm) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cut’s seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 1.0 inch (2.5 cm) in any dimension and/or 0.125 inch (3 mm) in depth at any point.

Peeled/Denuded, Surface Membrane Removed

When the surface membrane (“silver” or “blue” tissue) is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining “flake” fat not to exceed 0.125 inch (3 mm) in depth.

Due to the concerns regarding bovine spongiform encephalopathy (BSE), the Food Safety and Inspection Service (FSIS) in 2004 amended its inspection regulations to prohibit specific parts of cattle and beef carcasses from use as human food. In cattle over 30 months of age items that were designated as specified risk materials (SRMs) included the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and the dorsal root ganglia contained in the vertebral column. In addition, in cattle of all ages, FSIS designated that tonsils and the *distal ileum* of the small intestine be classified as SRMs.

Further FSIS required as an additional food safety measure that all non-ambulatory disabled cattle presented for slaughter be condemned and not enter the food chain. BSE has never been found in the muscle tissue of beef carcasses. Primarily, all foodservice beef items come from younger cattle much less than 30 months of age, and generally approximately 20 months old. See the FSIS website at <http://www.fsis.usda.gov> for more information.

Fat Trim

Trimming of external fat shall be accomplished by smoothly removing the fat following the contour of the underlying muscle surface. Merely beveling the edges of a cut or portion, so as to appear to achieve a desired fat trim, is not acceptable. Two terms used for describing fat limitations are: (1) maximum fat thickness at any one point and (2) average fat thickness. These fat thickness requirements may be applicable both to the external surface and/or seam fat within an item. Instead of selecting a specific measurement to determine the maximum and average fat thicknesses, a purchaser may specify either one of the two fat trim requirements at the left as an alternative.

Method for Determining Fat Thickness in Cuts and Roast Items

The maximum fat thickness at any one point is determined by visually examining the area of a cut that has the most fat thickness and measuring the fat thickness or depth at this point.

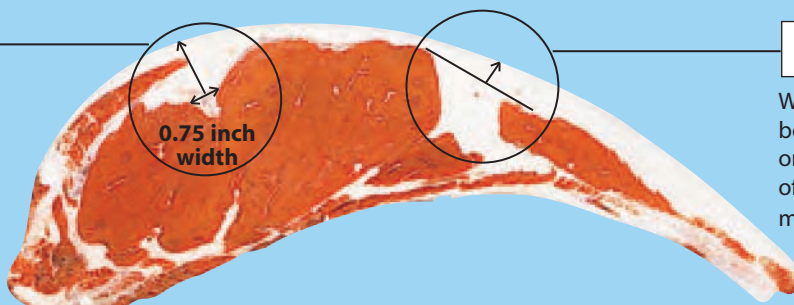
The average fat thickness is determined by visually selecting the different areas where surface fat appears on the cut or roast and then taking measurements of the fat thickness or depth only in these areas. The average fat thickness is then determined by adding the fat thickness measurements together and dividing the total by the number of measurements. For example, in the case of three measurements of surface area of 0.2 inch (5 mm) in depth, 0.3 inch (8 mm) in depth, and 0.4 inch (10 mm) in depth, the average fat thickness or depth would be 0.3 inch (8 mm).

The above measurements of fat are made on the edges of the cut or roast by probing or scoring the overlying surface fat as necessary, in a manner that determines the actual fat thickness and reveals any natural depression or seam that could affect the measurement.

FIGURE 1 BRIDGING AND PLANING

Bridging

When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 0.75 inch (19 mm) in width is considered.



Planing

When a seam of fat occurs between adjacent muscles only the fat above the level of the involved muscles is measured.

Bridging Method of Fat Measurement

When a natural depression occurs in a muscle, only the fat above the portion of the depression that is more than 0.75 inch (19mm) in width is considered in making the fat thickness determination. See Figure 1.

Planing Method of Fat Measurement

When seam of fat occurs between adjacent muscles only the fat above the level of the involved muscles is measured. See Figure 1.

Method for Determining Fat Trim in Diced and Steak Portion-Cut Items

The maximum fat thickness at any one point is determined by visually selecting the areas on the edges of either side of the diced or portion-cut item that has the thickest amount of fat, and measuring the thickness or depth of surface fat at this point.

The average fat thickness is determined by visually selecting the different areas where surface fat appears on the diced or portion-cut item and then taking measurements and computing the average fat thickness as in the preceding Cuts and Roasts explanation.

The actual measurements of surface fat are made on the edges of the cut and by probing or scoring the fat surface as necessary in a manner that reveals the actual fat thickness. For steak items, the bridging and/or the planing methods shall be applied to take into account any natural depression occurring in a muscle and/or when a seam of fat occurs between adjacent muscles.

In the event a purchaser specifies a maximum seam fat limitation width at any one point, then that limit shall be visually determined and measured at the points between the layers of lean muscles on the side of the cut that has the thickest or widest deposits of fat. The average thickness shall be determined by computing the average fat thickness as in the preceding Cuts and Roasts explanation.

For steak items, the bridging and/or planing methods shall be applied to take into account the irregular widths of the seam fat within a muscle depression or between adjacent muscles in order to reveal the actual fat thickness (width) of fat within a seam. Seam fat shall be evaluated no closer than 0.75 inch (19 mm) from the contour (projected perimeter when symmetrically formed or unformed) of the outer edge of the steak.

Whenever a fat limitation of either Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed is specified, only the Bridging Method shall be used in evaluating the fat above a natural depression in a muscle or the fat occurring in the seam between adjacent muscles.

Whenever a fat limitation of either Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed is specified, only the Bridging Method shall be used in evaluating the fat above a natural depression in a muscle or the fat occurring in the seam between adjacent muscles.

Purchasers should request clarification from their suppliers when these terms are used to describe an item they wish to buy.

Netting or Tying

When netting or tying is specified by the purchaser or required by the item description, stretchable netting or any other equivalent FSIS-approved material shall be used to make roasts firm and compact. Unless otherwise specified, roasts shall be netted so that all portions are held intact without any portions protruding through the ends of the netting. Alternatively, roasts may be string-tied by loops of twine uniformly spaced at no more than approximately 2.0 inch (5.0 cm) intervals girthwise or perpendicular to item length. When girthwise tying does not make roasts firm and compact, lengthwise tying shall also be used. All netting and tying materials shall be included with other packaging materials in determining the tare weight.

Chop, Block-Ready, or Steak-Ready

The use of the terms Chop, Block-Ready, or Steak-Ready indicate that the cuts are ready to be further processed into chops or steaks simply by using a knife or saw. When the terms chop or block-ready are used in conjunction with Veal Rack items they specifically mean that the items are split, the chine and feather bones, blade bone, related cartilage, back strap, and the lifter muscles associated with the blade bone have been excluded. When the terms are used with Veal Loin items they specifically mean that they are split, the chine and rib bones excluded, the cavity is clean, and the flank has been excluded by a straight cut that is no more than 1.0 inch (2.5 cm) below the *longissimus dorsi* muscle on the rib or sirloin ends. Some Lamb items are identified as block or roast-ready with further explanation of the meaning in the item description. Pork loins may also at times be identified as chop or block-ready. The term steak-ready usually applies to beef rib or loin items.

Individual Muscle (IM)

When “**IM**” appears with the name of an item, it designates that the roast or steak is composed of one muscle. Variation of quality will be eliminated since IM cuts will yield highly uniform slices as compared to multiple muscle cuts. When portioning IM cuts, they should be sliced at an approximate right angle to the grain (direction of muscle fibers).

Order of Tenderness

Top five beef muscles in order of tenderness:

P	<i>Psoas Major</i>	Beef Loin, Tenderloin (IM)
I	<i>Infraspinatus</i>	Beef Shoulder, Top Blade (IM)
G	<i>Gluteus Medius</i>	Top Sirloin Center-Cut (IM)
L	<i>Longissimus Dorsi</i>	Ribeye; Strip Steak, Center-Cut (IM)
T	<i>Triceps Brachii</i>	Beef Shoulder, Arm (IM)

The purpose of the following requirements is to provide a purchaser with a variety of meat handling and packaging options that conform to good manufacturing practices.

Purchasers may request any other specific requirements they wish. Some additional requirements may be imposed when product is ordered under certification procedures. The following explanations may not be inclusive.

State of Refrigeration

Each of the species and product sections in this guide provide information as to whether the item may be ordered fresh, frozen, or in a further processed condition. The applicable temperature requirements are also described. Purchasers may, if they desire, request that products be stored and/or shipped subject to specific temperature requirements.

For poultry, effective December 17, 1997 the term “fresh” may be used only on raw poultry products whose internal temperature has never fallen below 26 degrees F. Poultry product held at a temperature of 0 degrees F or below must be labeled “frozen,” or, if thawed, “previously frozen.” There is neither label designation nor terminology for raw poultry between 0 and 26 degrees F.

Packaging and Packing

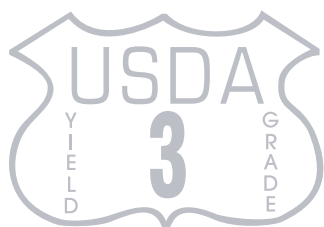
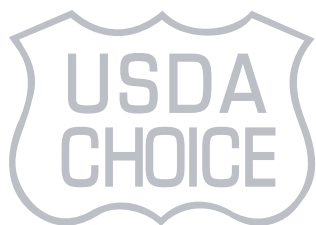
There are different requirements for packaging depending on the type and size of the cut and the purchaser’s specifications. Carcasses, sides, quarters, and primal cuts need not be wrapped or boxed unless so specified by the purchaser. Bone-in or boneless subprimal cuts, cured, smoked, cooked, dried, and variety meats, if not individually packaged, shall be packed into boxes lined with plastic bags. Portion-cut items shall be packaged or layer packed in small cartons with spacers between the layers. Packaging may consist of a vacuum-packaging-type barrier film with or without a modified atmosphere application, or with any other approved wrapping material, or as the purchaser may specify.

Frozen bulk items, such as trimmings, shall be packed into wax-coated or impregnated cartons without liners. Ground and diced meat items shall be packaged in plastic bags or casings and may be packed in cartons. Patties may be packed in wax-coated or impregnated cartons with or without plastic bags or in non-coated cartons lined with plastic bags. Patties shall be separated from each other in a manner that prevents them from sticking together. In addition purchasers may specify that metal-detection equipment be used on all types of ground products. Products such as fresh, smoked, and cooked links may be packed in any appropriate small carton with or without separators between the layers. Bacon layers shall be separated or individually packaged.

All packaging material shall comply with FSIS regulations, and packages must be labeled in accordance with FSIS regulations. Small cartons may be master packed. Master or shipping cartons shall be of a size and bursting strength suitable for the purpose. All packaging shall be done in a manner that will safeguard the product. Products may be palletized when appropriate.

GRADING

QUALITY AND YIELD GRADE DESCRIPTIONS AND MARKS OF IDENTIFICATION



In the introductory section of each species section in *The Guide* you will find a reference to grading. Beef, Lamb, Veal, Pork, and Poultry products may be quality graded whereas only Beef, Lamb, and Pork may be yield graded. Beef and Lamb use names to designate quality and numerals to identify yield. Veal quality grades are also identified by name. Quality and yield grades are combined into a single numerical designation for Pork. Poultry grades are identified by letters. The grade names and procedures for their use are supervised by the United States Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Livestock & Seed Program (LSP), Meat Grading and Certification Branch (MGC) (202-720-1113) in and the USDA, AMS, Poultry Programs (202-720-4476), Washington, DC, www.ams.usda.gov. While the use of meat grading services is voluntary, only the Meat Grading and Certification Branch or the Poultry Programs may apply official grade marks. When requested, this service shall be paid for either on an hourly or long-term contract basis by those using the service. In addition, the user shall also comply with the Food Safety and Inspection Service (FSIS) grade labeling procedures. The official USDA grade designation may appear in any one or any combination of the following ways: (1) container markings, (2) on individual bags, (3) legible roller brand appearing on the meat, or (4) by a USDA shield stamp that incorporates the quality and/or yield grade. Those desiring more information may either write or telephone the MGC Branch or Poultry Programs. The MGC Branch and Poultry Programs staff through its field offices and field personnel is responsible for implementing the grading service's day-to-day activities.

An explanation of the applicable quality and yield grades for each species follows.

BEEF GRADING

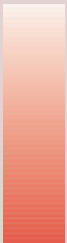
Beef carcasses may be graded, for quality alone, yield alone, a combination of quality and yield, or left ungraded as established by the regulations and as suits the needs of slaughterers and their customers. The use of the system is entirely voluntary and on a fee-for-service basis.

Quality Grades

Quality grades serve to identify the eating characteristics of the product. They are a guide to identify the tenderness and palatability of the meat. There are eight beef quality grades. The grades, in order from the highest to lowest quality, are as follows: U.S. Prime, U.S. Choice, U.S. Select, U.S. Standard, U.S. Commercial, U.S. Utility, U.S. Cutter, and U.S. Canner. Beef steers and heifers are eligible for all the above grade designations. Cows are eligible for all but Prime grade. Bullocks may only be graded Prime, Choice, Select, Standard, and Utility. Bulls may not be quality graded. Each grade level is identified by its own grade stamp. See examples on page xxiv. The grade designation assigned to a carcass is determined by an evaluation of its sex characteristics, maturity, the quality of the lean muscle, and the degree of marbling present. See examples and explanations of marbling scores on page 3. The goal for the use of these criteria is to provide purchasers with a system that measures and predicts quality by methods that maximize consistency and reliability. Upon request, the grading service may establish specific grade specification programs for purchasers or suppliers using the above criteria. A number of these purchase specification programs are presently in existence.

The beef photographs that appear in this *Guide* were taken using “A” maturity carcasses identified as the middle of the U.S. Choice grade. Choice or Prime grade products are those most usually served by hotels, clubs, and restaurants. Foodservice establishments normally designate that their purchases be of a specific quality.

BEEF GRADING				
	<i>Classification</i>			
Quality Grades	Steers/Heifers	Cows	Bullocks	Bulls
U.S. Prime	●		●	
U.S. Choice	●	●	●	
U.S. Select	●	●	●	
U.S. Standard	●	●	●	
U.S. Commercial	●	●		
U.S. Utility	●	●	●	
U.S. Cutter	●	●		
U.S. Canner	●	●		

YIELD GRADE	
 Leanest Fattest	Yield Grade
	1
	2
	3
	4
	5

Yield Grades

Yield Grades 1, 2, 3, 4, and 5, are applicable to beef, bullock, bull, lamb, yearling mutton, and mutton carcasses. Yield Grade (YG) 1 means that the animal will have the most useable lean or produce the greatest cutability from the carcasses whereas YG 5 will produce the least. In other words, YG 1 is the leanest whereas YG 5 is the fattest. The assessment is made by an equation that includes the measurement of the ribeye, the presence of heart and pelvic fat, if applicable by the species requirements, and fat cover thickness. Generally speaking, the higher the quality grade, the higher the yield grade. Consequently most restaurant-quality Prime and Choice quality animals will fall in YG 3 and occasionally higher. In beef animals, the adoption of cross-breeding techniques, improved diet, and genetic changes have gone a long way toward eliminating excess fat so that the quantity of YGs 1 and 2 are increasing and those of YGs 4 and 5 are decreasing. In most instances, due to further trimming by suppliers, the YG will not appear on the product.

OVINE (LAMB AND MUTTON) GRADING

Ovine carcasses, if offered for grading, must be simultaneously graded with both a quality grade and a yield grade. The regulations require that the kidney fat be removed prior to grading. As with beef, official grading of lamb, yearling mutton and mutton carcasses is a voluntary service, available only from the MGC Branch on a fee-for-service basis.

Quality Grades

As with the other species, quality grades serve to identify the eating characteristics of the product. They are a guide to identify the tenderness and palatability of the meat. There are four quality grades for lamb and yearling mutton. The grades, in order from the highest to lowest quality, are as follows: U.S. Prime, U.S. Choice, U.S. Good, and U.S. Utility. Mutton may only be graded U.S. Choice, U.S. Good, U.S. Utility, or U.S. Cull. The distinction between lamb, yearling mutton, and mutton is based primarily on the absence or presence of a spool or break joint on the foreleg trotter. Lamb, the youngest Ovine class designation, will not display a spool joint. Although it is not part of the official U.S. grading standards, the term “Spring Lamb” has been used by the industry to designate young lamb carcasses. In determining the quality grade, consideration is given to the animal’s maturity based on its lean and skeletal development along with the degree of fat streaking on the flank.

OVINE GRADING			
	<i>Classification</i>		
Quality Grades	Lamb	Yearling Mutton	Mutton
U.S. Prime	●	●	
U.S. Choice	●	●	●
U.S. Good	●	●	●
U.S. Utility	●	●	●
U.S. Cull			●

Yield Grades

Yield grades (YG) of lamb, yearling mutton, and mutton carcasses are calculated based on the external fat covering of the carcass. Yield grades are identified by the numbers 1, 2, 3, 4, and 5, with YG 1 having the least external fat and YG 5 having the most external fat. Generally speaking, only Prime and Choice quality grade lamb is offered for grading. Since quality and yield grading are coupled, all graded carcasses will bear both the quality and yield grade marks. Consequently there are more YG 2s in the Choice category.

VEAL AND CALF GRADING

Veal and calf carcasses may only be quality graded. Yield grades do not apply. Relatively small numbers of veal and calf carcasses are graded. As in beef and lamb, the use of the system is entirely voluntary and on a fee-for-service basis.

Quality Grades

As with the other species quality grades serve to identify the eating characteristics of the product. They are a guide to identify the tenderness and palatability of the meat. There are five quality grades for veal and calf. The grades, in order from the highest to lowest quality, are as follows: U.S. Prime, U.S. Choice, U.S. Good, U.S. Standard, and U.S. Utility. Most of the small number of carcasses graded are Choice grade with some Prime. The reason that few veal and calf carcasses are graded is accounted for by the fact that higher-quality product is identified and sold as product produced by special management techniques.

VEAL & CALF GRADING	
	<i>Classification</i>
Quality Grades	Veal & Calf
U.S. Prime	●
U.S. Choice	●
U.S. Good	●
U.S. Standard	●
U.S. Utility	●

Yield Grades

Because there is relatively little fat cover on veal and calf carcasses there has been no demonstrated need for the use of yield grades.

PORK GRADING

Pork grading is not a major factor in determining quality at the foodservice level. Quality grade and yield are combined in the pork grading system and expressed primarily in numerical terms. The identifiers are U.S. No. 1, U.S. No. 2, U.S. No. 3, U.S. No. 4, and U.S. Utility for barrows and gilts. Sows are graded U.S. No. 1, 2, 3, U.S. Medium, and U.S. Cull. Boars and Stags are not graded. See the Pork Section of this guide, page 139 for additional information about grade.

POULTRY

A number of factors are used to determine the quality grade designation of ready-to-cook poultry carcasses, parts, or products.

Specifically, for ready-to-cook poultry carcasses and parts, the quality factors considered in assessing the grade are:

1. Conformation
2. Fleshing
3. Fat Covering
4. Defeathering
5. Exposed Flesh
6. Discolorations
7. Disjointed and Broken Bones
8. Missing Parts
9. Freezing Defects

In determining the quality grade of other poultry products, the following factors are considered:

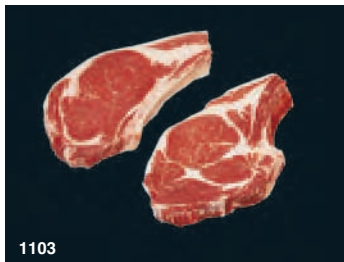
1. Presence of Bone, Tendons, and Cartilage
2. Bruising and Blood Clots
3. Other Product-Specific Factors

HOW TO USE YOUR MEAT BUYER'S GUIDE

The items pictured and described in *The Meat Buyer's Guide* have been selected from the *Institutional Meat Purchase Specifications* (IMPS) and represent the items most commonly used by foodservice establishments and institutional purchasers. The descriptions use terminology that will best identify the product in terms that will assure purchasers that they will receive merchandise meeting their expectations. Purchasers should be able to identify their purchase requirements by the item number and product name listed in The Guide. Purchasers, however, may desire additional products or ones with different specifications. Your NAMP suppliers will be pleased to assist you in meeting your requirements.

A number of products included in *The Meat Buyer's Guide* allow for Purchaser Specified Options (PSO). Some item descriptions list trim level requirements, or provide a number of choices, or contain other specific requirements. The Material Requirements for Beef, Lamb, Veal, Pork, and Poultry and the General Product Requirements in this section also describe a number of general conditions affecting purchases. In addition, each species and product introductory section appearing later in *The Guide* also contain some general product guidelines. Purchasers should take the opportunity to acquaint themselves with all the conditions and product choices that may affect the items they wish to buy.

BEEF PORTION CUTS



1103 Beef Rib, Rib Steak, Bone In



Bone-in rib steaks may be prepared from any bone-in rib item. The *latissimus dorsi*, *infraspinatus*, and *trapezius* muscles above the blade bone and the *subscapularis* and *rhomboides* muscles below it including the blade bone, related cartilage, feather bones, chine bones, and backstrap shall be excluded. The short ribs shall be excluded at a point that is no more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle.



1103B Beef Rib, Rib Steak, Bone In, Frenched



This item is prepared as described in Item No. 1103 except that each steak must be cut between the rib bones. The rib bone shall be completely trimmed of the intercostal meat, lean, and fat so that the bone is exposed from the ventral edge of the *longissimus dorsi* to the end of the rib bone. This item is also referred to as a "Cowboy Steak."

Alternative Purchaser Specified Options (PSO):

PSO: 1 - Purchaser may request that the rib be prepared as a roast to the same specifications as Item No. 1103B but instead of being cut into steaks, it be left intact.

PSO: 2 - Purchaser may request that the rib be prepared as a roast as in PSO: 1 and then partially cut into steaks and the balance left as a roast.

PSO: 3 - Purchaser may request that the rib steaks in Item No. 1103B or PSO: 2 be split into two steaks by a saw cut through the center of the rib bone.



UNIVERSAL PRODUCT CODE (UPC)

Universal Product Codes or UPC numbers are used to identify products by electronic devices for both inventory control and pricing. Please note that the index pages for each section contain suggested UPC numbers for the various cuts.

Additional information about the IMPS or the specifications may be obtained from:

**United States Department of Agriculture
Agricultural Marketing Service**

**Livestock and Seed Program
Standardization Branch
1400 Independence Ave. SW, STOP 0254
Washington, DC 20250
(202) 720-4486**

**Poultry Programs
Standardization Branch
1400 Independence Ave. SW, STOP 0259
Washington, DC 20250
(202) 720-3506**

www.ams.usda.gov

Further, any member of the North American Meat Processors Association (NAMP) will be happy to assist you in your product selection and will also be pleased to help you determine the trim and quality most appropriate for your business needs. NAMP members are located in many communities across the country and in Canada, Puerto Rico, and Australia.

A list of NAMP members in your area may also be obtained by calling the NAMP office at (703) 758-1900.

TRIM LEVELS

The following graph represents the most common fat trim level specifications currently used in the industry. Purchasers have the option of specifying the trim level best suited to their need unless, however, a trim level is specifically required by the product item description. In keeping with the current health and nutrition recommendations of the U.S. Department of Agriculture, NAMP has chosen to illustrate either 0.25 inch (6 mm) or 0.125 inch (3 mm) fat trim dimensions in the photographs. Actual fat thickness trim on any product, unless otherwise restricted, is to be agreed upon by the Buyer and Seller.



ICONS



EDUCATION

In order to help you make use of *The Meat Buyer's Guide*, we have annotated some items and descriptions in *The Guide* with icons. The symbols are used to aid in the identification of Educational, Measurement, or Portion requirements.



MEASUREMENT



**CUTTING
AND TRIMMING**

THEY ARE AS FOLLOWS:

Mortarboard-designated items are those cuts that are no longer commonly used and may not be readily available in the marketplace. They have been included in *The Guide* as an educational reference.

A ruler indicates cuts that have a specific measurement, such as length or thickness.

A knife represents portion-cutting and/or those cuts for which trimming is designated.

For poultry icons, see page 218.

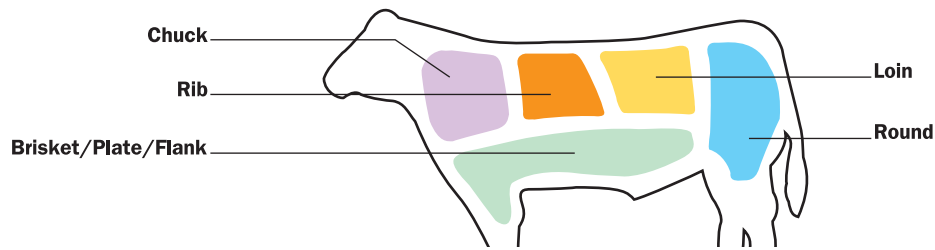
THE MEAT BUYER'S GUIDE



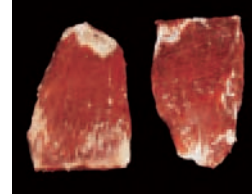
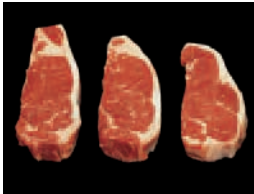
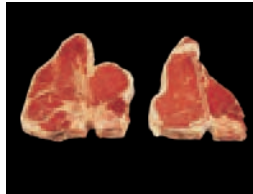
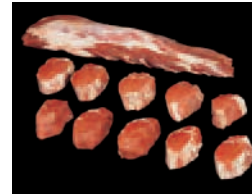
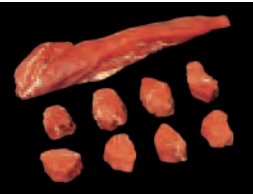
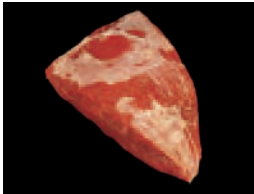
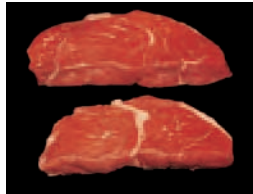
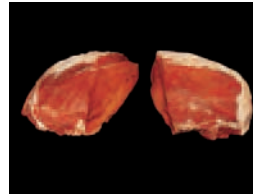
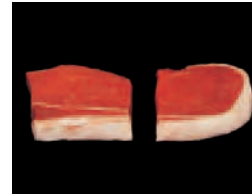
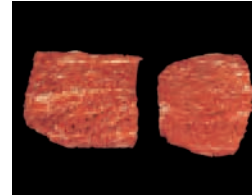
NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

BEEF

Foodservice Cuts



NAMPS/IMPS Number (North American Meat Processors Association/Institutional Meat Purchase Specifications)
©1997 North American Meat Processors Association

				
114 Beef Chuck, Shoulder Clod	116A Beef Chuck, Chuck Roll	120 Beef Brisket, Deckle-Off, Boneless	121D Beef Plate, Inside Skirt	193 Beef Flank, Flank Steak
				
109 Beef Rib, Roast-Ready	109D Beef Rib, Roast-Ready, Cover Off, Short Cut (Export Style)	112A Beef Rib, Ribeye, Lip-On	1112 Beef Rib, Ribeye Roll Steak, Boneless	1103B Beef Rib, Ribeye Steak, Bone In, Frenched
				
180 Beef Loin, Strip Loin, Boneless	1180 Beef Loin, Strip Loin Steak, Boneless	1173 Beef Loin, Porterhouse Steak	189A Beef Loin, Tenderloin, Full, Side Muscle On, Defatted	1189A Beef Loin, Tenderloin Steak, Side Muscle On, Defatted
				
1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned	184D Beef Loin, Top Sirloin, Cap	1185B Beef Loin, Bottom Sirloin, Butt, Ball Tip Steak	169 Beef Round, Top (Inside)	1169 Beef Round, Top (Inside) Round Steak
				
166B Beef Round, Rump and Shank Partially Off, Handle On	170A Beef Round, Bottom (Gooseneck), Heel Out	135A Beef for Stewing	136 Ground Beef	1100 Beef Cubed Steak

The above cuts are a partial representation of NAMPS/IMPS items.

Beef Steak Color Guide

Degrees of Doneness



The Official Guide published by the American Meat Science Association in cooperation with the National Cattlemen's Beef Association and the U.S. Department of Agriculture/ARS.

©1995 American Meat Science Association

MARBLING DESCRIPTIONS & ILLUSTRATIONS

Quality Grade Description

At right appear the six most commonly found marbling degrees available to foodservice purchasers.

The descriptions apply to beef carcasses from animals of approximately 9 to 30 months of age. The U.S. Department of Agriculture designates this age animal to be "A" maturity in its official grading standards.

95 percent or more of the officially graded beef that is made available to foodservice purchasers is of "A" maturity.

Marbling Descriptions

- The degree of marbling illustrates the minimum amount of marbling necessary to qualify for the following U.S. quality grades.
- Though not officially graded except as U.S. Prime or U.S. Choice, the degree-of-marbling photographs do identify the points within each grade level.

Further explanations as to the meaning of the quality grading photographs or the criteria may be obtained from the U.S. Department of Agriculture, Agricultural Marketing Service, Livestock & Seed Program, either the Standardization Branch, or the Meat Grading and Certification Branch, or from a member of the North American Meat Processors Association.

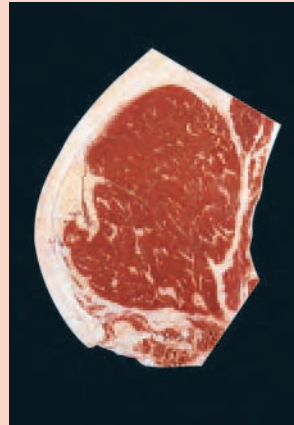
Since marbling is such an important factor in grading beef quality, the following pictures illustrate the lower limits of six marbling degrees: Moderately Abundant, Slightly Abundant, Moderate, Modest, Small, and Slight.

It should be noted that there are ten degrees of marbling referred to in the Official United States Standards for Grades of Carcass Beef. These color photographs have been developed to assist government, industry, and academia in the proper application of official grade standards.



MODERATELY ABUNDANT

- The minimum marbling degree necessary for average U.S. Prime.



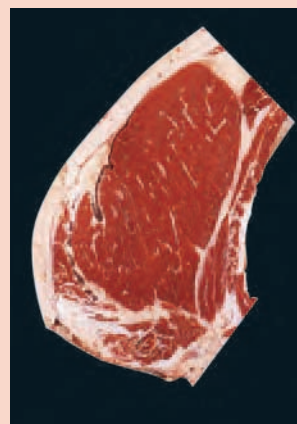
SLIGHTLY ABUNDANT

- U.S. PRIME must, at the minimum level, be representative of Slightly Abundant.
- The minimum marbling necessary to qualify for U.S. Prime grade.



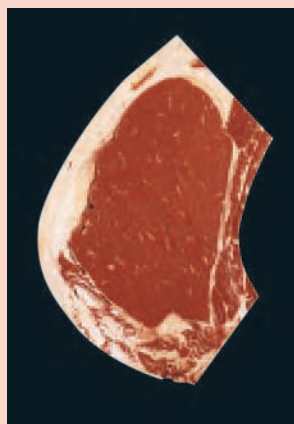
MODERATE

- The minimum marbling degree necessary for high U.S. Choice.



MODEST

- The minimum marbling degree necessary for average U.S. Choice.



SMALL

- U.S. CHOICE must, at the minimum level, be representative of Small.
- The minimum marbling necessary to qualify for U.S. Choice grade.



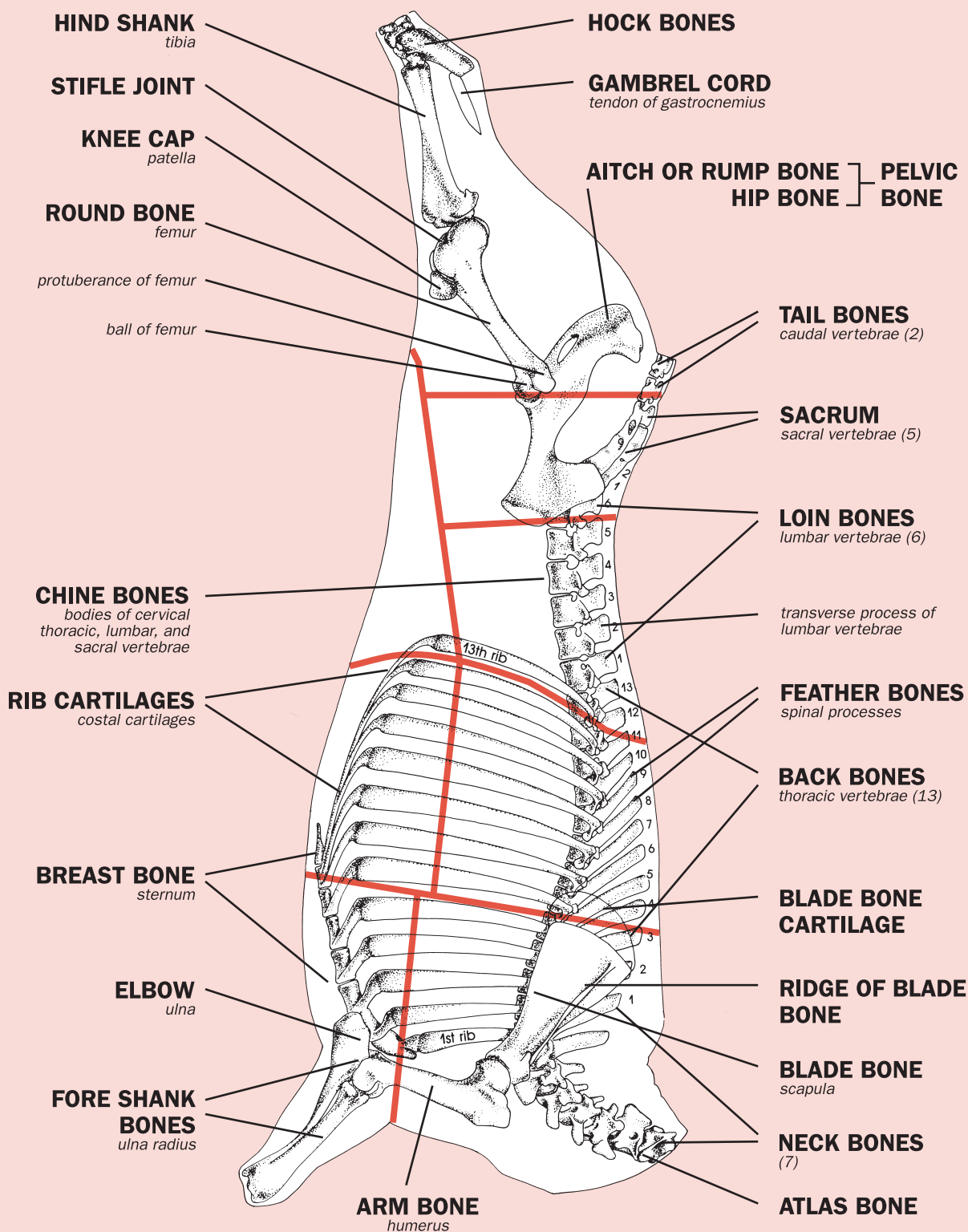
SLIGHT

- U.S. SELECT must, at the minimum level, be representative of Slight.

The above illustrations are reduced reproductions of the Official USDA Marbling Photographs prepared for the U.S. Department of Agriculture by and available from the National Cattlemen's Beef Association.

Beef Skeletal Chart

Location, Structure, and Names of Bones



Courtesy of the American Meat Science Association.

BEEF PRIMAL CUTS



Beef Round

158



Beef Loin, Trimmed

172



Beef Rib

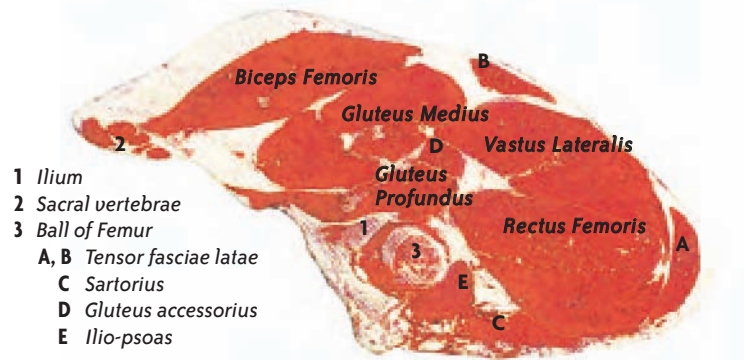
103



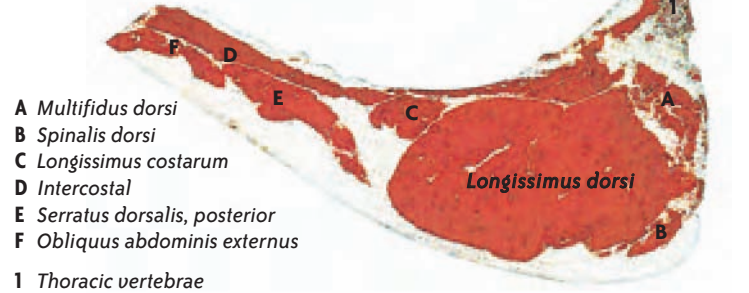
Beef Chuck, Square Cut

113

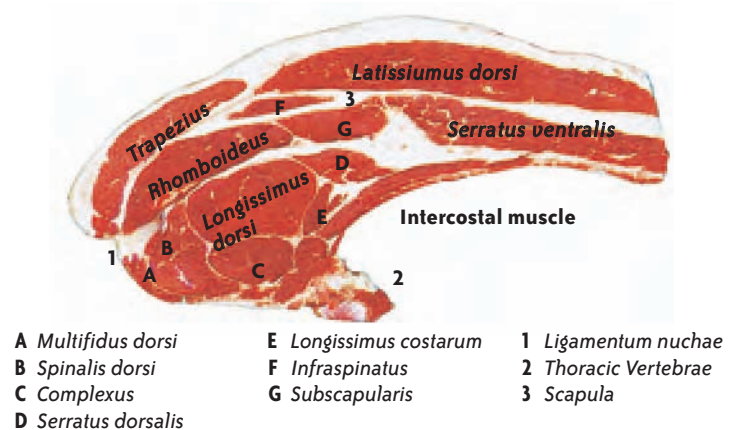
LOIN-ROUND SEPARATION



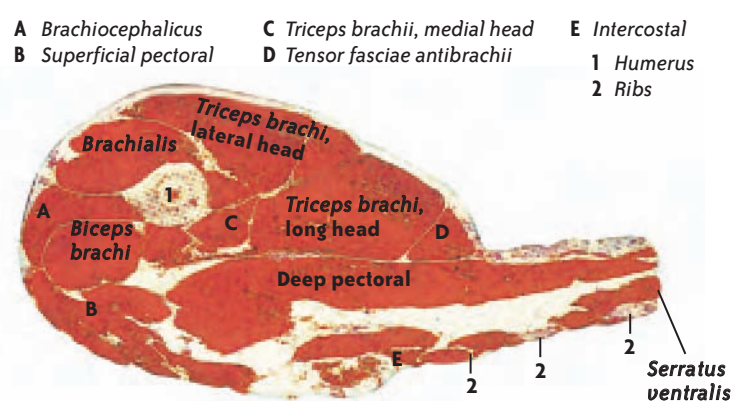
RIB-LOIN SEPARATION



RIB-CHUCK SEPARATION



CHUCK-BRISKET SEPARATION



INDEX BEEF PRODUCTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
100	Carcass	1000	11	500–600	600–700	700–800	800–up
101	Side	1000	11	250–300	300–350	350–400	400–up
102	Forequarter	1002	11	131–157	157–183	183–400	400–up
103	Rib, Primal	1003	12	24–28	28–33	33–38	38–up
107	Rib, Oven-Prepared	1171	12	17–19	19–23	23–26	26–up
109	Rib, Roast-Ready	1173	13	14–16	16–19	19–22	22–up
109A	Rib, Roast-Ready, Special	1173	14	14–16	16–19	19–22	22–up
109B	Rib, Blade Meat	1185	14	3–up			
109D	Rib, Roast-Ready, Cover Off, Short-Cut	1190	14	12–14	14–17	17–20	20–up
109E	Rib, Ribeye Roll, Lip-On, Bone In	1193	14	11–13	13–16	16–19	20–up
110	Rib, Roast-Ready, Boneless	1172	15	11–13	13–16	16–19	19–up
112	Rib, Ribeye Roll	1177	15	5–6	6–8	8–10	10–up
112A	Rib, Ribeye Roll, Lip-On	1176	15	6–7	7–9	9–11	11–up
112C	Rib, Ribeye (IM)	1192	16	3–4	4–6	6–8	8–up
112D	Rib, Ribeye Cap (IM)	1185	16	Under 2	2–up		
113	Chuck, Square-Cut	1006	17	66–79	79–93	93–106	106–up
114	Chuck, Shoulder (Clod)	1019	17	13–15	15–18	18–21	21–up
114C	Chuck, Shoulder (Clod), Trimmed	1021	18	Under 12	12–14	14–18	18–up
114D	Chuck, Shoulder (Clod), Top Blade	1137	18	Under 2	8–10	10–12	12–up
114E	Chuck, Shoulder (Clod), Arm Roast	1131	19	Under 8	8–10	10–12	12–up
114F	Chuck, Shoulder Tender (IM)	1030	19	0.6–0.75	0.75–0.9	0.9–1.00	1–up
115	Chuck, Square-Cut, Boneless	1010	20	54–65	65–77	77–88	88–up
115D	Chuck, Square Cut, Pectoral Meat (IM)	1632	20	Random			
116A	Chuck, Chuck Roll	1028	21	13–15	15–18	18–21	21–up
116B	Chuck, Chuck Tender	1115	21	Under 1	1–3	3–up	
116D	Chuck, Chuck Eye Roll	1029	22	Under 8	8–10	10–14	14–up
116E	Chuck, Under Blade Roast	1151	22	Under 8	8–10	10–14	14–up
116G	Chuck, Edge Roast (IM)	1092	22	Under 2	2–up		
116H	Chuck, Chuck Eye (IM)	1095	23	Under 2	2–up		
117	Foreshank	1633	23	7–8	8–10	10–12	12–up
120	Brisket, Deckle-Off, Boneless	1615	23	6–8	8–10	10–12	12–up

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
120A	Brisket, Flat Cut, Boneless (IM)	1622	24	4–6	6–8	8–10	10–up
120B	Brisket, Point Cut, Boneless (IM)	1627	24	Under 3	3–4	4–6	6–up
120C	Brisket, 2-Piece, Boneless	1616	24	6–8	8–10	10–12	12–up
121	Plate, Short Plate	1593	24	20–27	27–31	31–35	35–up
121C	Plate, Outside Skirt, (Diaphragm) (IM)	1607	24	1–2	2–3	3–up	
121D	Plate, Inside Skirt, (<i>Transversus Abdominis</i>) (IM)	1612	25	1–3	3–4	4–up	
123	Short Ribs	1599	25	2–3	3–4	4–5	5–up
123A	Short Plate, Short Ribs, Trimmed	1597	25	Amount as Specified			
123B	Rib, Short Ribs, Trimmed	1602	26	Amount as Specified			
123C	Rib, Short Ribs	1612	26	Amount as Specified			
123D	Short Ribs, Boneless (IM)	1604	26	1–2	2–3	3–4	4–up
124	Rib, Back Ribs	1182	26	Amount as Specified			
124A	Rib, Rib Fingers, Boneless	1190	27	Amount as Specified			
130	Chuck, Short Ribs	1124	27	2–3	3–4	4–5	5–up
134	Beef Bones	1644	27	Amount as Specified			
135	Diced Beef	1727	28	Amount as Specified			
135A	Beef for Stewing	1742	28	Amount as Specified			
135B	Beef for Kabobs	1724	28	Amount as Specified			
136	Ground Beef	1653	29	Amount as Specified			
136A	Ground Beef and Vegetable Protein Product	1704	29	Amount as Specified			
136B	Beef Patty Mix	1705	30	Amount as Specified			
136C	Beef Patty Mix, Lean	1706	30	Amount as Specified			
137	Ground Beef, Special	1700	30	Amount as Specified			
140	Hanging Tender	1435	31	Random			
155	Hindquarter	1003	11	119–143	143–167	167–190	190–up
158	Round, Primal	1439	31	59–71	71–83	83–95	95–up
158A	Round, Diamond-Cut	1461	32	63–76	76–89	89–102	102–up
159	Round, Primal, Boneless	1462	32	44–53	53–62	62–71	71–up
160	Round, Shank Off, Partially Boneless	1440	32	47–57	57–67	67–76	76–up
160B	Round, Heel and Shank Off, Semi-Boneless	1463	33	38–46	46–54	54–60	60–up
161	Round, Shank Off, Boneless	1441	33	42–51	51–62	62–71	71–up
161B	Round, Heel and Shank Off, Without Knuckle, Boneless	1478	33	30–37	37–44	44–51	51–up

BEEF FOODSERVICE CUTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
163	Round, Shank Off, 3-Way, Boneless	1442	33	41–50	50–58	58–66	66–up
166A	Round, Rump Partially Removed, Shank Off	1491	33	44–52	52–61	61–70	70–up
166B	Round, Rump and Shank Partially Off, Handle On	1493	34	44–52	52–61	61–70	70–up
167	Round, Knuckle (Tip)	1525	34	8–9	9–11	11–13	13–up
167A	Round, Knuckle (Tip), Peeled	1526	35	7–8	8–10	10–12	12–up
167D	Round, Knuckle (Tip), Peeled, 2-Piece	1578	35	5–7	7–9	9–12	12–up
167E	Round, Knuckle (Tip), Center Roast (IM)	1549	35	Under 2	2–up		
167F	Round, Knuckle (Tip), Side Roast (IM)	1463	35	Under 2	2–up		
168	Round, Top (Inside), Untrimmed	1453	36	14–17	17–20	20–23	23–up
169	Round, Top (Inside)	1455	36	14–17	17–20	20–23	23–up
169A	Round, Top (Inside), Cap Off	1454	36	12–15	15–18	18–20	20–up
169B	Round, Top (Inside), Cap (IM)	1461	36	1–2	2–3	3–up	
169C	Round, Top (Inside), Side (IM)	1571	37	Under 1	1–up		
169D	Round, Top (Inside), Soft Side Removed	1461	37	9–10	10–12	12–14	14–up
170	Round, Bottom (Gooseneck)	1443	37	18–23	23–27	27–31	31–up
170A	Round, Bottom (Gooseneck), Heel Out	1445	38	17–20	20–24	24–28	28–up
171B	Round, Outside Round (Flat)	1464	38	8–10	10–13	13–16	16–up
171C	Round, Eye of Round (IM)	1460	39	Under 3	3–5	5–up	
171D	Round, Outside Round, Side Muscle Removed (IM)	1462	39	4–6	6–9	9–12	12–up
171E	Round, Outside Round, Side Roast (IM)	1463	39	2–3	3–5	5–7	7–up
171F	Round, Bottom Round, Heel	1477	39	3–4	4–6	6–up	
172	Loin, Full Loin, Trimmed	1270	40	30–37	37–45	45–52	52–up
172A	Loin, Full Loin, Diamond-Cut, Trimmed	1305	41	35–42	42–50	50–57	57–up
174	Loin, Short Loin, Short-Cut	1278	41	14–20	20–25	25–30	30–up
175	Loin, Strip Loin, Bone In	1285	42	11–14	14–18	18–22	22–up
176	Loin, Steak Tail	1415	43	0.6–0.75	0.75–0.9	0.9–1.00	1–up
180	Loin, Strip Loin, Boneless	1286	43	8–10	10–12	12–14	14–up
181	Loin, Sirloin	1282	44	16–19	19–24	24–28	28–up
181A	Loin, Top Sirloin, Bone In	1303	44	11–14	14–17	17–20	20–up

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
184	Loin, Top Sirloin Butt, Boneless	1298	44	8–10	10–12	12–14	14–up
184A	Loin, Top Sirloin Butt, Semi Center-Cut, Boneless	1306	45	7–9	9–11	11–13	13–up
184B	Loin, Top Sirloin Butt, Center-Cut, Boneless, Cap Off (IM)	1313	45	5–7	7–9	9–11	11–up
184D	Loin, Top Sirloin, Cap (IM)	1300	45	1–2	2–3	3–4	4–up
184E	Loin, Top Sirloin Butt, Boneless, 2-Piece	1299	45	8–9	9–11	11–13	13–up
184F	Loin, Top Sirloin Butt, Center-Cut, Boneless, Seamed, 2-Piece	1428	45	6–7	7–8	8–10	10–up
185	Loin, Bottom Sirloin Butt, Boneless	1274	46	5–6	6–7	7–8	8–up
185A	Loin, Bottom Sirloin Butt, Flap, Boneless (IM)	1302	46	1–3	3–up		
185B	Loin, Bottom Sirloin Butt, Ball Tip, Boneless	1307	46	1.5–3	3–up		
185C	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless (IM)	1429	47	1.5–3	3–up		
185D	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)	1430	47	1.5–3	3–up		
189	Loin, Tenderloin, Full	1293	47	4–5	5–6	6–7	7–up
189A	Loin, Tenderloin, Full, Side Muscle On, Defatted	1387	48	3–4	4–5	5–6	6–up
190	Loin, Tenderloin, Full, Side Muscle Off, Defatted	1394	48	2–3	3–4	4–up	
190A	Loin, Tenderloin, Full, Side Muscle Off, Skinned	1387	48	2–3	3–4	4–up	
191	Loin, Tenderloin, Butt	1295	49	1–2	2–3	3–4	4–up
191A	Loin, Tenderloin, Butt, Defatted	1296	49	1–2	2–3	3–4	4–up
191B	Loin, Tenderloin, Butt, Skinned	1297	49	Under 2	2–3	3–up	
192	Loin, Tenderloin, Short	1386	50	2–3	3–4	4–up	
192A	Loin, Tenderloin Tails	1394	50	Amount as Specified			
193	Flank, Flank Steak (IM)	1581	50	Under 1	1–2	2–up	

ORDERING DATA

Purchaser Specified Options (PSO)

Purchasers may specify a number of different options on the products they wish to purchase. These options (PSO) include, among others, quality grade, yield grade, state of refrigeration, fat limitation measurements, and processing instructions. Items listed in the text may also include specific requirements in the Item Description of the product, and/or offer a range of PSO choices. Some of these options are explained in more detail in the Introductory Section at the front of *The Meat Buyer's Guide*, or later in this section, or in the appropriate Item Description. Purchasers who have special needs or specifications should contact their suppliers.

State of Refrigeration

A FRESH	28°F (–2.2°C) or higher
B FROZEN	28°F (–2.2°C) or lower
C PSO	0°F (–17.8°C) or lower

Product may be ordered fresh or frozen. The term *fresh chilled* is used by the USDA Agricultural Marketing Service to describe product that has not been previously frozen.

Grade

Purchasers may request a specific quality or yield grade, or a combination of quality and yield grade, or make their beef purchase without stipulating any grade whatsoever. Descriptions of beef quality and yield grades, beef marbling pictures, an explanation of the available grading options, and the labeling requirements that apply to identify the product, package, or container appear in the front section of this guide. Beef quality grades are officially determined by the Meat Grading and Certification Branch of the USDA Agricultural Marketing Service.

Fat Limitation Options (FLO)

CARCASSES AND QUARTERS

The purchaser shall specify yield grade and/or maximum average thickness of surface fat.

CUTS AND ROASTS

The purchaser shall specify one of the following maximum average thicknesses of surface fat unless definite fat limitations are indicated in the detailed Item Descriptions.

Cuts and Roasts		
Option No.	Maximum Average Thickness	Maximum at Any One Point
1	0.75 inch (19 mm) "Commodity trim"	1.0 inch (2.5 cm)
2	0.25 inch (6 mm)	0.50 inch (13 mm)
3	0.125 inch (3 mm)	0.25 inch (6 mm)
4	Practically Free (75 percent lean/seam surface exposed)	0.125 inch (3 mm)
5	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in the longest dimension and/or 0.125 inch (3 mm) in thickness)	0.125 inch (3 mm)
6	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed)	0.125 inch (3mm)

*/** — see page xx for definition

NOTE: When average fat thicknesses are specified in Item Descriptions, the appropriate "Maximum at Any One Point" limitation shall apply.

Information on Beef muscle nomenclature may be found on the University of Nebraska website at:
<http://www.bovine.unl.edu/bovine3D/eng/index.jsp>

100 Beef Carcass



The carcass shall consist of two matched sides, each consisting of a forequarter and a hindquarter. The sides shall be produced by splitting the carcass down the back exposing the spinal groove at least 75 percent of the length of either side. No more than a minor amount of major muscles shall be removed from either side. The forequarters and hindquarters are produced by completely or partially separating the quarters from the carcass by a cut following the natural curvature between the 12th and 13th ribs. The diaphragm may be excluded; however, if present, it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The thymus gland and heart fat shall be closely trimmed and excluded. Purchasers for export may request that carcasses be separated differently.

101 Beef Side



This item is as described in Item No. 100, except the side is one matched forequarter and hindquarter. The side shall be trimmed as described in Item No. 100.

102 Beef Forequarter



The beef forequarter is the anterior portion of the side after severance from the hindquarter as described in Item No. 100. The forequarter shall be trimmed as described in Item No. 100.

155 Beef Hindquarter

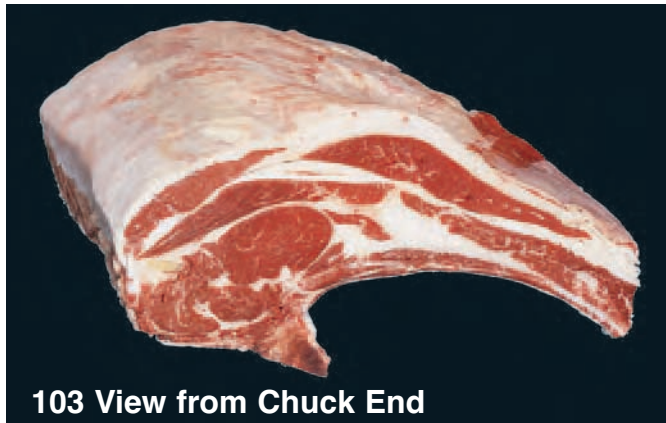


The hindquarter is the posterior portion of the side after severance from the forequarter as described in Item No. 100.





103 View from Loin End



103 View from Chuck End

103 Beef Rib, Primal



The primal rib is that portion of the forequarter remaining after excluding the cross-cut chuck and short plate and shall contain seven ribs (6th to 12th inclusive). The posterior tip of the blade bone (scapula), and the thoracic vertebrae remain attached to the ribs. The loin end shall follow the natural curvature of the 12th rib. The chuck is excluded by a straight cut between the 5th and 6th ribs. The short plate is excluded by a straight cut that is ventral to, but not more than 6.0 inches (15.0 cm) from, the *longissimus dorsi* at the loin end, to a point on the chuck end ventral to, but not more than 10.0 inches (25.4 cm) from, the *longissimus dorsi*. The diaphragm and fat on the ventral surface of the vertebrae shall be excluded.

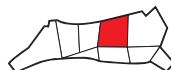


107 View from Loin End



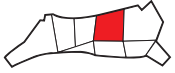
107 View from Chuck End

107 Beef Rib, Oven-Prepared

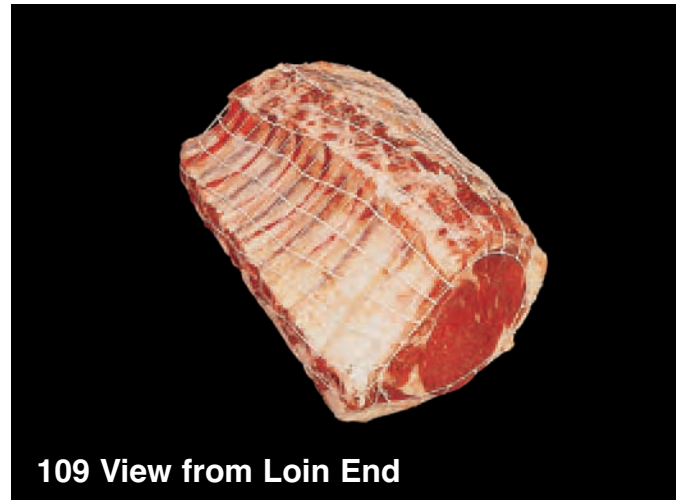


This item is prepared as described in Item No. 103, except the short plate shall be excluded by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the loin end, to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the *longissimus dorsi*. The chine bone shall be excluded so that the lean is exposed between the ribs and the feather bone and vertebrae junctures, leaving the feather bones attached. The blade bone and related cartilage shall be excluded.

109 Beef Rib, Roast-Ready



This item is prepared from a rib item meeting the end requirements of Item No. 107. In addition, the backstrap, *latissimus dorsi*, *infraspinatus*, *subscapularis*, *rhomboideus*, and *trapezius* shall be excluded. The exterior fat cover that had been over the *latissimus dorsi* and *trapezius* may be separated from the rib to accommodate removal of the backstrap and then returned to its original position. The fat cover shall be trimmed even with the short plate side and shall not have holes larger than 2.0 square inches (12.9 sq cm) or exceed 1.0 inch (2.5 cm) in depth at any point. The rib shall be netted or tied.



109 View from Loin End



109 View from Chuck End

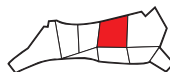


109 Processing View, Roast-Ready

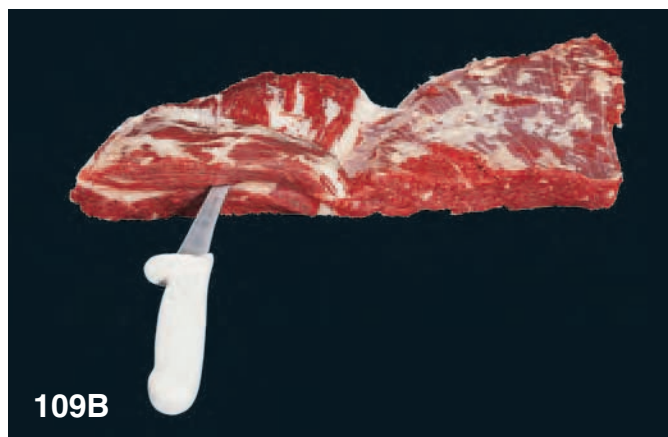


109A

109A Beef Rib, Roast-Ready, Special



This item is as described in Item No. 109, except feather bones are also excluded. In addition, the exterior fat cover that had covered the *latissimus dorsi*, *trapezius*, *longissimus dorsi*, and *spinalis dorsi* shall be separated to facilitate trimming of the underlying fat to a uniform thickness over the entire seamed surface. The exterior fat covering shall be replaced in its original position so that it extends from the feather bone edge of the rib bones toward the edges of the rib bones at the short plate side. Any fat cover extending beyond the short plate edges of the ribs shall be excluded.



109B

109B Beef Rib, Blade Meat

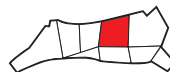


This item consists of portions of those muscles that are immediately below (*subscapularis* and *rhomboideus*) and above (*latissimus dorsi*, *infraspinatus*, and *trapezius*) the blade bone and related cartilage of the primal rib. The lean surfaces shall be trimmed practically free of fat. All bones and cartilages shall be excluded.



109D

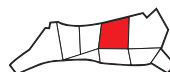
109D Beef Rib, Roast-Ready, Cover Off, Short-Cut (Export Style)



This item is prepared from a rib as described in Item No. 109A, except the fat cover shall be excluded. In addition, the short plate shall be further excluded by a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi* at the loin end to a point on the chuck end ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi*.

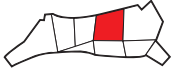
109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

This item is as described in Item 109D, except the short plate shall be removed by a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi* at either end of the rib. The purchaser has the option in addition to specify one of the following PSO's for short plate removal.



- PSO: 1 - 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm)
 2 - 0 inch x 0 inch (product name shall omit reference to "lip on")
 3 - Other

110 Beef Rib, Roast-Ready, Boneless

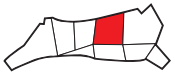


This item is prepared the same as Item No. 109, except in addition, all bones and intercostal meat shall be excluded. The exterior fat cover shall not extend beyond the short plate edge. The boneless roast shall be netted or tied.



110

112A Beef Rib, Ribeye, Lip-On

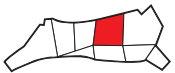


The boneless ribeye, lip-on may be prepared from any rib item meeting the end requirements of Item No. 109. The item contains the *longissimus dorsi*, *spinalis dorsi*, *complexus*, and *multifidus dorsi* muscles and a lip consisting of the *seratus dorsalis* and *longissimus costarum* muscles and related intermuscular fat on the short plate side. The lip length shall be prepared with a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*. The item shall be practically free of surface fat and intercostal meat. All other muscles, bones, cartilages, back-strap, and the exterior fat cover shall be excluded.



112A

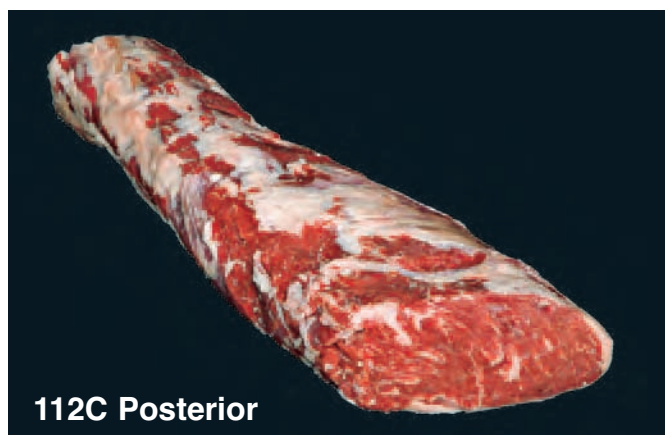
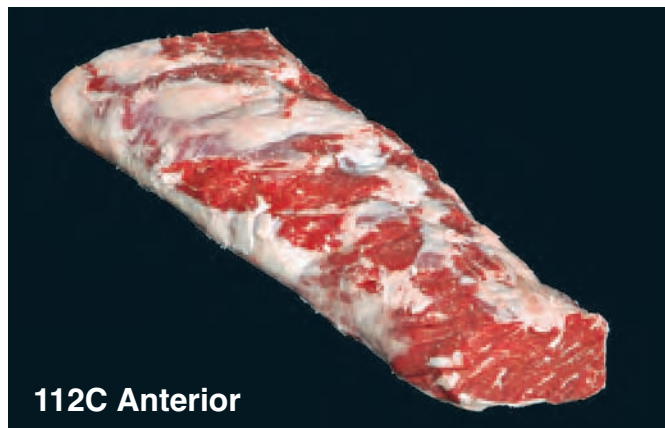
112 Beef Rib, Ribeye Roll



This boneless item is the same as Item No. 112A, except the lip portion shall be excluded at the natural seam immediately ventral to the *longissimus dorsi*.



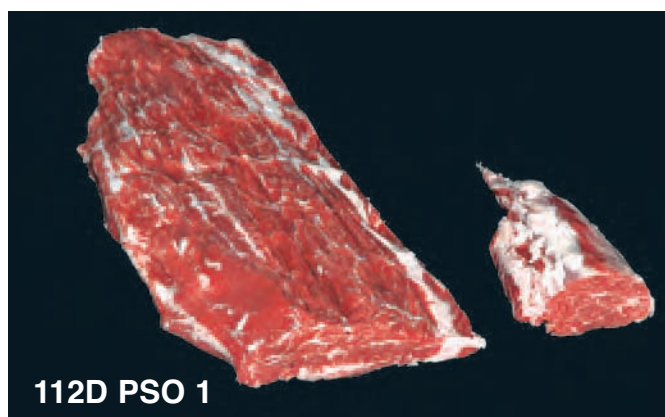
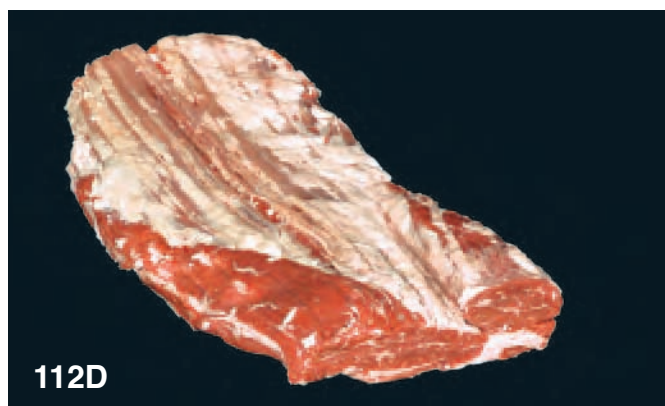
112



112C Beef Rib, Ribeye (IM)



This item shall consist of the *longissimus* muscle only from the ribeye roll. The *complexus* and *spinalis* muscles have been removed by cutting through the natural seams.



112D Beef Rib, Ribeye Cap (IM)



This item will consist of the *spinalis dorsi/multifidus dorsi* muscle from the ribeye roll. The *longissimus* and *complexus* muscles have been removed by cutting through the natural seams.

PSO: 1 – *Complexus* muscle included.

113 Beef Chuck, Square-Cut



This item is the portion of the forequarter after removal of the rib, short plate, foreshank, and brisket. The rib end of the chuck shall be prepared by a straight cut between the 5th and 6th ribs. The brisket and foreshank shall be removed by a straight cut that is at an approximate right angle to the rib end. Evidence of the cartilaginous juncture of the 1st rib and the sternum shall be present on the brisket side. The thymus gland and heart fat shall be closely removed and excluded.

Purchasers may specify that Item No. 113 be separated into a blade and arm portion. If so, request Item No. 113A. The separation is made at a point no more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from the *longissimus dorsi*. Purchasers who in addition desire that the neck portion of the blade separation be excluded should request Item No. 113B. Item No. 113C consists of the blade portion of Item No. 113B and the arm roast described in Item No. 114E, which are each individually packaged and placed in the same container.



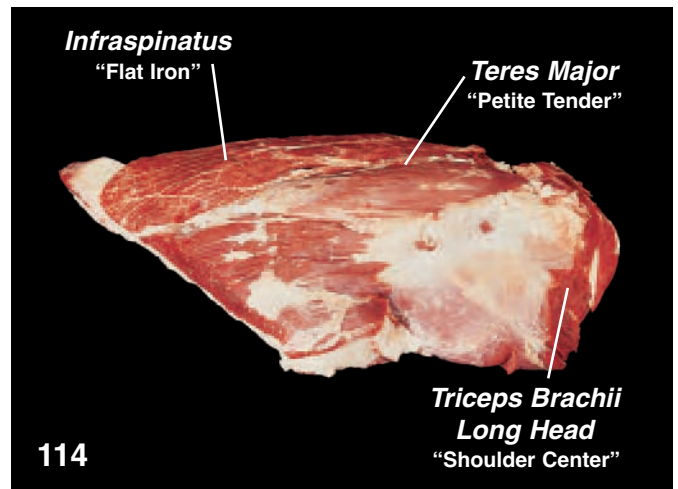
113

114 Beef Chuck, Shoulder (Clod)



The shoulder, or “clod,” the term by which this item is usually identified, is the large muscle system that lies above and to the rear of the elbow joint and below and to the rear of the ridge of the scapula and the 6th rib bone. The *cutaneous* muscle or “shoulder rose” shall be removed when the underlying fat exceeds the surface fat thickness specified by the purchaser. The presence of the *trapezius*, *cutaneous trunci*, *teres major*, and the minor muscles over the humerus are optional. The tendons on the elbow shall be trimmed to even with the lean. All bones and cartilages shall be removed.

If roasts are desired to be prepared from the clod, the purchaser should specify Item No. 114A. No roast shall be less than 1 inch (2.5 cm) thick, except within 0.75 inch (19 mm) of the juncture of the *trapezius* and *latissimus dorsi* muscles so as to comply with the surface fat requirements. The roasts are to be prepared horizontally and may be further divided in approximate sizes or weights specified by the purchaser. Cuts should be made at right angle to the length and in approximate equal portions. All roasts shall be netted or tied.



114

114C Beef Chuck, Shoulder (Clod), Trimmed

This item is as described in Item No. 114, except the *cutaneous trunci* (shoulder rose), *latissimus dorsi*, the optional minor muscles (*trapezius*, *teres major*), and muscles over the humerus shall be removed. To facilitate packaging, the *infraspinatus* may be separated and included.



114D



114D PSO 1

114D Beef Chuck, Shoulder (Clod), Top Blade



This item is derived from Item No. 114 and shall consist of the *infraspinatus* muscle, untrimmed.

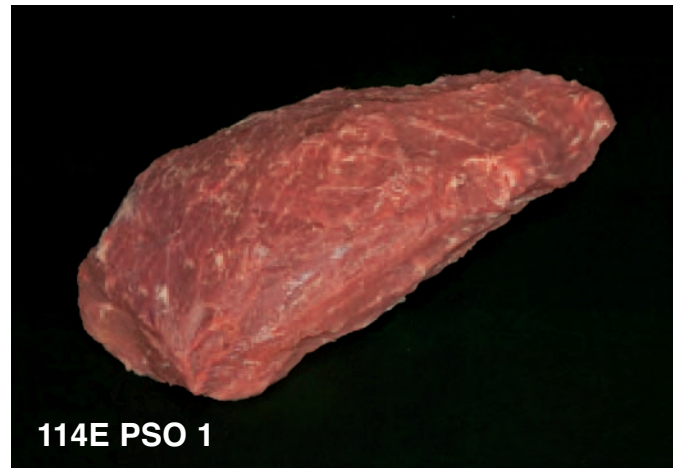
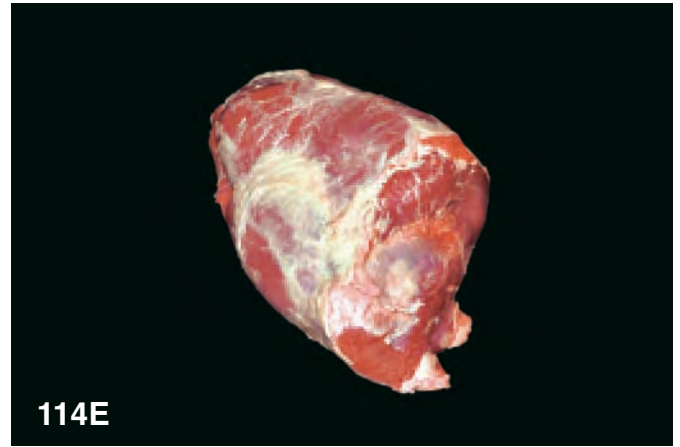
PSO: 1 – Purchaser may request that this item be further trimmed to remove the internal connective tissue or shoulder tendon. To remove the tissue or tendon it must be completely exposed by a butterfly cut prior to its removal. Purchaser may also request that this item then be separated into two pieces after completely removing the shoulder tendon. After the removal of the tendon the item is sometimes referred to as a “Flat Iron.”

114E Beef Chuck, Shoulder (Clod), Arm Roast

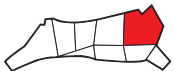


This item is derived from Item No. 114 and shall consist of the large muscle system of the thick end of the clod (*triceps brachii long head*, *triceps brachii lateral head*, and may consist of the *triceps brachii medial head* and *tensor fascia antibrachii*).

PSO: 1 - Purchaser may request that only the *triceps brachii long head* and a small portion of the *triceps brachii lateral head* muscles at the thick end of the Clod shall remain after being separated from the other muscles identified in Item No. 114E. The heavy part of the elbow tendon should be removed. The muscle is to be completely trimmed of all fat and connective tissue. The item is usually referred to as the “Clod Heart” or “Shoulder Center.” Photograph is from the shank or ventral side.

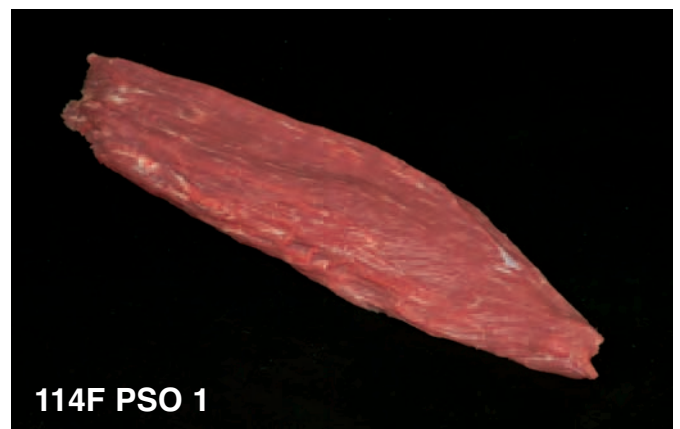


114F Beef Chuck, Shoulder Tender (IM)



This item is prepared from Item No. 114 by separating the *teres major* muscle from the clod by cutting through the natural seam. This individual muscle (IM) is sometimes referred to as the “Petite Tender.”

PSO: 1 - Purchaser may specify that this item shall be trimmed to FLO 6, Peeled/Denuded, Surface Membrane Removed (see page 10).





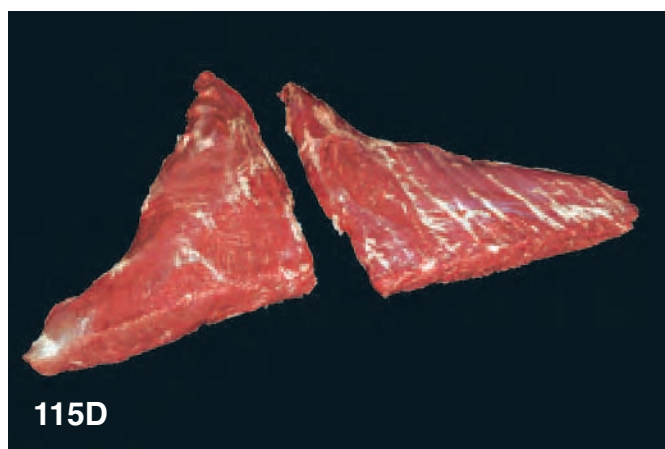
115

115 Beef Chuck, Square-Cut, Boneless



This boneless item is prepared from any chuck item with the brisket and foreshank removed. The full clod shall be separated (but included) as described in Item No. 114 and may be separated prior to cutting the brisket side. On the rib end, the *longissimus dorsi* shall be twice as large as the *complexus*. No fewer than 5 rib marks shall be present. The brisket side and rib end shall be straight cuts forming an approximate right angle. On the brisket side, the deep pectoral shall extend to the 3rd rib mark but not past the 5th rib mark. Though this item is normally available in the two pieces as pictured and described above, the item also may be purchased separated into three pieces as hereafter described. After separating the clod, the blade portion shall then be separated from the arm portion by a straight cut, approximately perpendicular with the rib end, which is ventral to, but not more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the rib end. All bones, cartilages, backstrap, prescapular lymph gland, heart fat, and thymus gland shall be excluded.

When Item No. 115 has been prepared in three pieces, Item No. 115A describes the specifications for the Beef Chuck, Blade Portion, Boneless, and Item No. 115B describes the specifications for the Beef Chuck, Arm-Out, Boneless. These items may be purchased individually.



115D

115D Beef Chuck, Square-Cut, Pectoral Meat (IM)



This item consists of the *deep pectoral* muscle that remains in the square cut chuck after the brisket is removed. It is removed from the chuck by cutting through the natural seams.

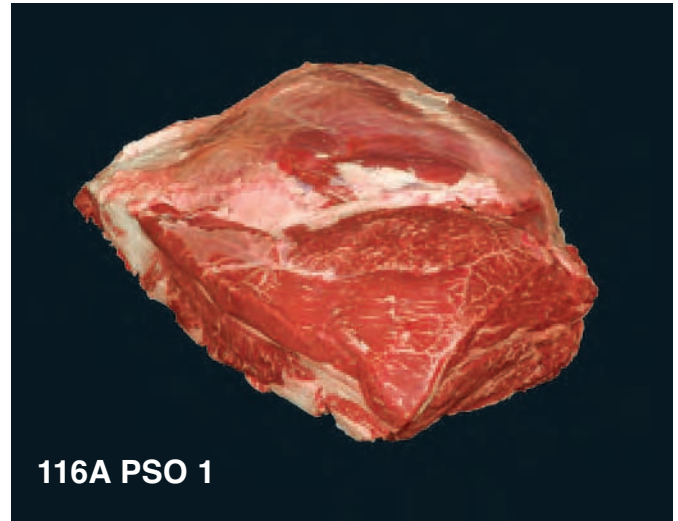
116A Beef Chuck, Chuck Roll



This boneless item is prepared from a neck off boneless square-cut chuck and consists only of the large muscle system that lies under the blade bone that contains the *longissimus dorsi*, *rhomboideus*, *spinalis dorsi*, *complexus*, *multifidus dorsi*, *serratus ventralis*, *subscapularis*, and *splenius*. The arm portion shall be excluded by a straight cut that is not more than 3.0 inches (7.5 cm) ventral from the *longissimus dorsi* at the rib end and not more than 4.0 inches (10.0 cm) from the *complexus* at the neck end. Any cartilages, backstrap, *trapezius*, *supraspinatus*, intercostal meat (rib fingers), and prescapular lymph gland shall also be excluded. When smaller roasts are specified, the boneless chuck roll shall be divided into approximately equal portions by cutting through the meat perpendicular to the length of the chuck roll. This item shall be netted or tied when specified.

The purchaser may specify a different length arm portion exclusion (PSO) as follows:

- PSO: 1 - Arm excluded 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm) from the rib (*longissimus dorsi*) and neck (*complexus*) ends.
- 2 - Arm excluded by straight cut immediately ventral to *longissimus dorsi* and *complexus*.
- 3 - The *subscapularis* shall be excluded.
- 4 - The "hump meat" (dorsal portion of the *rhomboideus*) shall be removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge.



116A PSO 1

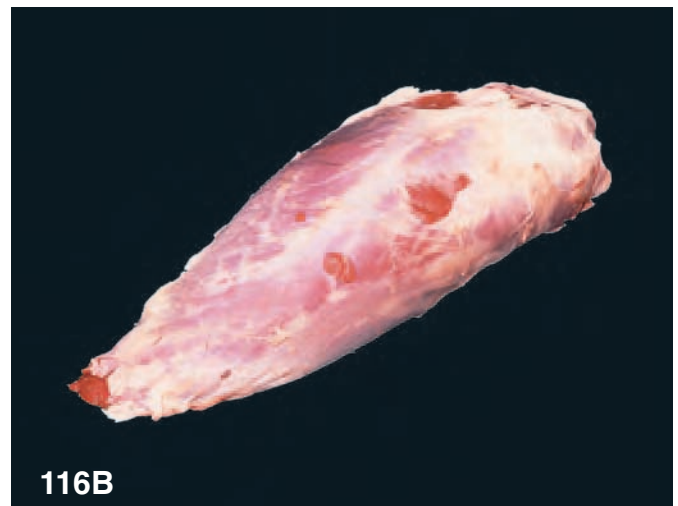


116A PSO 4

116B Beef Chuck, Chuck Tender



This item consists of the *supraspinatus* muscle that lies dorsal to the medial ridge of the blade bone. The chuck tender shall be separated from the other muscles through the natural seams.



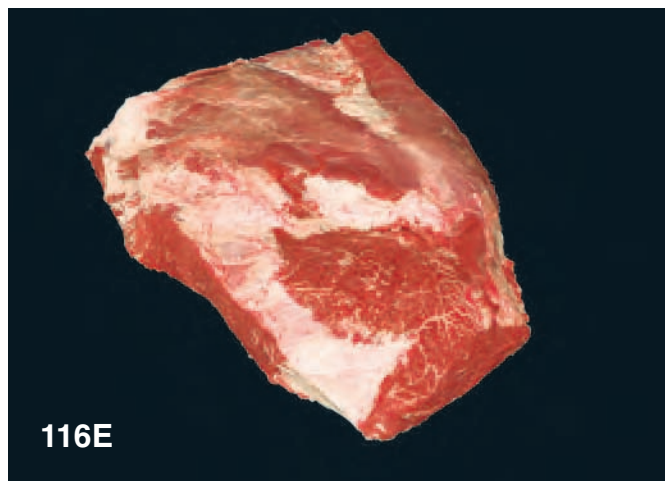
116B



116D Beef Chuck, Chuck Eye Roll



This item is the muscle group from Item No. 116A that consists of the *longissimus dorsi*, *spinalis dorsi*, *complexus*, and *multifidus dorsi*. The chuck eye roll shall be separated from the chuck roll by cutting through the natural seams and shall be practically free of surface fat.



116E Beef Chuck, Under Blade Roast



This item is derived from Item No. 116A, after the exclusion of Item No. 116D Beef Chuck, Chuck Eye Roll and shall consist of the *serratus ventralis*, *rhomboideus*, and *splenius* muscles. The dorsal and ventral edges shall be straight cuts that are approximately parallel with each other.



116G Beef Chuck, Edge Roast (IM)



This item may consist of any portion of the *serratus ventralis* muscle from the IMPS Item No. 116A - Beef Chuck, Chuck Roll. It is usually made from the portion that is removed from the ventral edge of the Chuck Roll to comply with PSO - 1 for IMPS Item No. 116A. This item is sometimes referred to as the “Chuck Flap.”

116H Beef Chuck, Chuck Eye (IM)



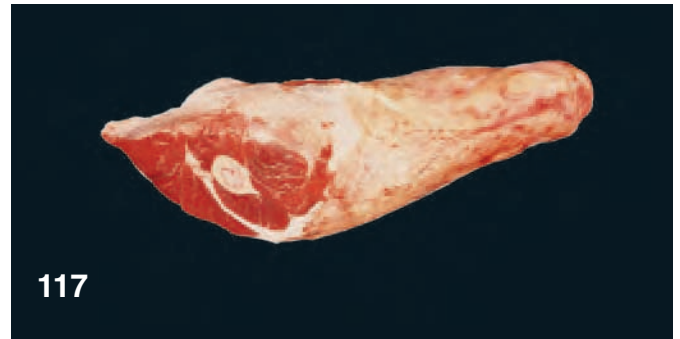
This item shall consist of the *complexus* muscle only. It is separated from the other muscles of the chuck eye roll by cutting through the natural seams.



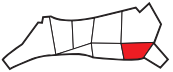
117 Beef Foreshank



A bone-in foreshank is the item produced from an Item No. 102, after its separation from a square-cut chuck and brisket. The foreshank is made by a straight cut exposing a cross section of the humerus bone. The brisket is excluded by a cut through the natural seam.

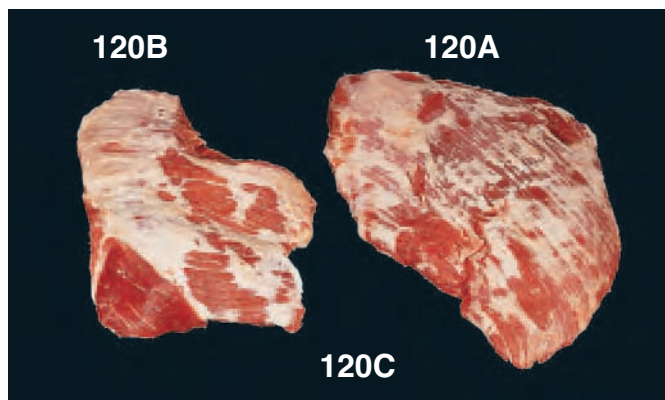


120 Beef Brisket, Deckle-Off, Boneless



This boneless and cartilage-free item is prepared from a bone-in brisket produced as described in Item No. 117. The deckle, which is the hard fat and intercostal meat on the inside surface, shall be excluded at the natural seam exposing the lean surface of the *deep pectoral* muscle, which terminates just prior to the short plate separation. The hard fat along the sternum edge shall be trimmed level with the boned surface. The inside lean surface shall be trimmed practically free of fat. Purchasers may request the exterior fat cover be further trimmed.





120A Beef Brisket, Flat Cut, Boneless (IM)



This item is the *deep pectoral* muscle from a boneless brisket. All surfaces shall be trimmed practically free of fat and the item itself shall be no less than 0.5 inch (13 mm) thick at any point.

120B Beef Brisket, Point Cut, Boneless (IM)



This item is the *superficial pectoral* muscle from a boneless brisket. All surfaces shall be trimmed practically free of fat and the item itself shall be no less than 0.5 inch (13 mm) thick any point.

120C Beef Brisket, 2-Piece, Boneless



This item shall consist of Item No. 120A and Item No. 120B packaged together.



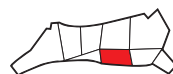
121 Beef Plate, Short Plate



This item is that portion of the forequarter immediately ventral to Item No. 103. The flank end shall follow the natural curvature of the 12th rib. The *deep pectoral* muscle shall not completely extend to the dorsal edge of the brisket side. Seven ribs shall be present. The rib side shall be a straight cut that exposes the *serratus ventralis* to be continuous for at least 2 ribs. The diaphragm may be excluded, but if present shall be firmly attached and the membranous portion shall be trimmed close to the lean.



121C Beef Plate, Outside Skirt (IM)



This item is removed from the short plate. The outside skirt shall consist of the diaphragm, which may have the *serous membrane* (*peritoneum*) attached. The membrane portion must be trimmed close to the lean.

Purchasers who desire this item to have the *serous membrane* or *peritoneum* excluded from both sides of the outside skirt or diaphragm should request Item No. 121E. The ends shall also be squared.

121D Beef Plate, Inside Skirt (IM)

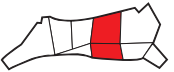


This item shall consist of the *transversus abdominis* muscle only. The *serous membrane* (*peritoneum*) shall be excluded. The lean surface shall be trimmed practically free of fat.



121D

123 Beef Short Ribs (IM)

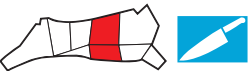


This item consists of the rib section from any rib and/or plate item and shall contain at least 2 but no more than 5 ribs (ribs 6 through 10). The dorsal side shall be at an approximate right angle to the rib bones and the *latissimus dorsi* shall be continuous across the cut surface. The ventral side shall be a straight cut that is approximately parallel to the dorsal side and does not contain any costal cartilages. The *cutaneous trunci*, *diaphragm*, and *serous membrane* (*peritoneum*) shall be excluded. The surface fat shall be trimmed to not exceed 0.25 inch (6 mm) at any point. The purchaser shall specify the number of ribs and the width (distance between the dorsal and ventral sides) of the rib sections.



123

123A Beef Short Plate, Short Ribs, Trimmed



This item is as described in Item No. 123, except it shall be derived from the 6th, 7th, and 8th ribs of the short plate. The *serratus ventralis* shall be continuous across the cut surface for at least 2 ribs on both the dorsal and ventral sides, and the exterior fat cover and the *latissimus dorsi* shall be excluded.



123A



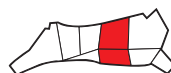
123B Beef Rib, Short Ribs, Trimmed



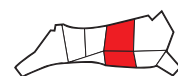
This item is as described in Item No. 123, except it shall be derived from the 6th, 7th, and 8th ribs of the primal rib. The *serratus ventralis* shall be exposed and continuous for at least 2 ribs on one side only, and the exterior fat cover and the *latissimus dorsi* shall be excluded. This item shall be trimmed practically free of surface fat.

123C Beef Rib, Short Ribs

This item is as described in Item No. 123, except it shall be derived from the 6th, 7th, and 8th ribs of the primal rib. The *serratus ventralis* shall be exposed and continuous for at least 2 ribs on one side only.



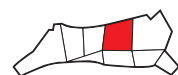
123D Beef Short Ribs, Boneless (IM)



This item shall consist of the *serratus ventralis* muscle from any short rib item. The rib bones and intercostal meat shall be excluded.

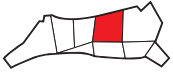


124 Beef Rib, Back Ribs



This item is the intact portion of the seven ribs and intercostal meat from Item Nos. 109 or 109A. The chine bone and thoracic vertebrae shall be removed exposing the sawed ends of the rib bones. Unless otherwise specified, back ribs shall be no less than 6.0 inches (15.0 cm) or more than 8.0 inches (20.0 cm) wide at any point measured across the sawed ends of the rib bones.

124A Beef Rib, Back Rib, Rib Fingers



This item will consist of the *intercostal* muscles that are removed from between the back ribs. Purchaser may specify that the costal cartilage be removed as is pictured.



124A

130 Beef Chuck, Short Ribs

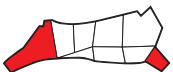


This item may be prepared from the arm portion of any chuck item and shall consist of the ribs numbers 2 through 5, the intercostal meat, and *serratus ventralis* muscle. This item shall be trimmed practically free of surface fat. The dorsal edge shall have no evidence of the cartilaginous junctures of the ribs and thoracic vertebrae.

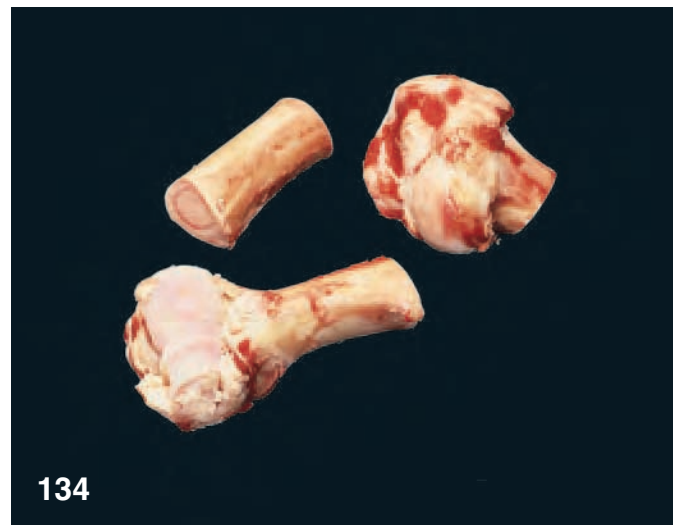


130

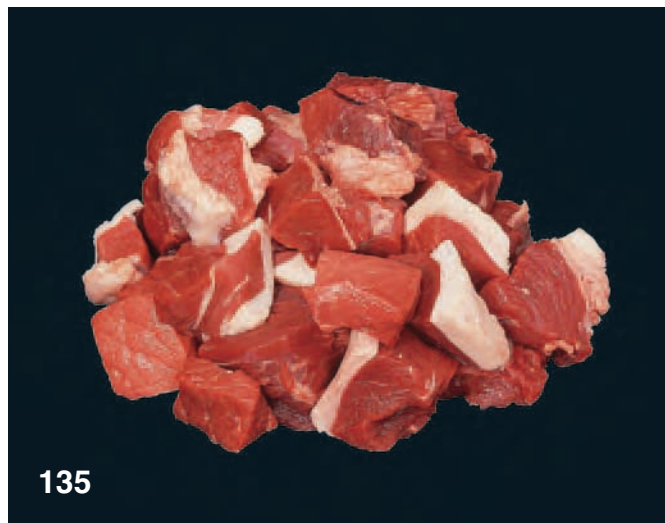
134 Beef Bones



This item consists of any one or combination of shank, femur, or humerus bones sawed into sections of lengths as specified by the purchaser. Marrow shall be exposed on at least one end of each sawed section.



134



135

135 Diced Beef



Diced beef shall be prepared from any portion of the carcass exclusive of the shank, detached *cutaneous* muscles, and heel meat unless otherwise specified. When heel meat is allowed by the purchaser, the *superficial digital flexor* shall be separated and excluded from the *gastrocnemius* through the natural seams. The meat shall be either hand-diced or mechanically diced. Grinding is not permitted. To facilitate dicing, meat may be frozen and/or tempered, one time only. Dices shall be free of bones, cartilages, heavy connective tissue, and lymph glands. Unless otherwise specified, at least 75 percent by weight of the resulting dices shall be of a size equivalent of not less than a 0.75-inch (19-mm) cube nor not more than a 1.5-inch (3.8-cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The surface and/or seam fat shall not exceed 0.5 inch (13 mm) thickness at any point.



135A

135A Beef for Stewing



This item is as described in Item No. 135, except unless otherwise specified at least 85 percent by weight of the resulting dices shall meet the Item No. 135 dice size requirements. In addition, the fat thickness of the surface and/or seam fat shall not exceed 0.25 inch (6 mm) at any point.



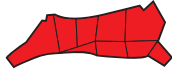
135B

135B Beef for Kabobs



The raw material requirements of this item are as described in Item No. 135. The kabobs shall be prepared so that unless otherwise specified at least 90 percent by weight of the resulting dices shall be of a size equivalent not less than a 1.0-inch (2.5-cm) or more than a 1.5-inch (3.8-cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The fat thickness of the surface and/or seam fat shall not exceed 0.125 inch (3 mm) at any point.

136 Ground Beef



Material - Ground beef shall be prepared from any portion of a boneless graded or ungraded carcass. The meat shall be free of bones; cartilages; *prefemoral*, *popliteal*, and *prescapular*, and other exposed lymph glands; heavy connective tissue; and the tendinous ends of shanks, shoulder clods, and knuckles to a point that exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground beef may be derived from frozen and stockpiled boneless meat. The purchaser may specify the maximum amount of frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding.

When specified by the purchaser, lean finely textured beef may be combined with boneless beef meeting the above material requirements provided it does not exceed 20 percent by weight of the combined finished product. "Lean finely textured beef" shall be produced and labeled in accordance with FSIS regulations.

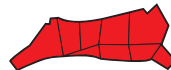
Processing - The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (2.5 cm) in diameter unless specified otherwise. Alternatively, boneless beef may be chopped or machine-cut by any method provided the texture and appearance of the product after final grinding is typical of ground beef prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 0.125 inch (3 mm) in diameter. Beef shall be thoroughly blended at least once prior to final grinding. The ground beef shall not be mixed again after final grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.

The purchaser may specify the use of a bone collector/extruder system to help exclude objectionable materials such as bone, cartilage, connective tissue, etc. when using a 0.1875-inch (5-mm) or smaller plate on the final grind. This material may not be reintroduced into the finished product. For certification purposes, the purchaser may waive an examination for trimming defects provided the use of a bone collector/extruder system is specified.

When coarse ground beef is specified the boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (2.5 cm) or smaller than 0.625 inch (16 mm) in diameter. Alternatively, the boneless meat may be ground twice, with the smallest plate having holes no larger than 1.0 inch (2.5 cm) or smaller than 0.75 inch (19 mm) in diameter. Coarse ground meat may be blended after grinding or between grinds in order to assure uniformity of the fat content throughout the product. The term "coarse ground" shall appear on the product label in accord with FSIS regulations.

Fat Content - Unless otherwise specified, the fat content shall not exceed 22 percent. The purchaser may, however, specify a different fat content provided it does not exceed 30 percent. The fat content may be confirmed by independent laboratory analysis at an accredited laboratory selected by the vendor. The vendor shall supply official documentation of the results to the purchaser. Alternatively, if the purchaser wishes the fat content to be certified by USDA, AMS, they must specify that option in the contract or purchase order.

136A Ground Beef and Vegetable Protein Product



This item is approved for use in Child Nutrition Programs and is as described in Item No. 136, except that vegetable protein product (VPP) shall be added. The VPP must meet the nutritional specifications established by the USDA, Food and Nutrition Service Regulations. To ensure compliance, the VPP used must have information on the label stating that the product meets USDA-FNS requirements for use in meeting a portion of the meat/meat alternate requirement of the child nutrition programs. The source and type of VPP shall be specified by the purchaser. For example it may be a soy flour, concentrate, or isolate in a granular or textured form. VPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry VPP shall be fully hydrated to yield a minimum of 18 percent protein. To determine the maximum amount of water to be mixed with the dry VPP to yield 18 percent protein in the mixture, the following equation shall be used:

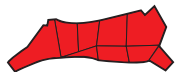
$$\frac{[\text{Percent protein on "as is" basis}]}{18} - 1 = x$$

x = maximum pounds of water to be added to each pound of dry VPP.

The VPP shall be hydrated for the length of time listed on the product label, or if unlisted, until all the water is absorbed. The purchaser may specify any level of hydrated VPP in the meat and VPP product formulation up to a maximum of 30 percent. If not specified, the maximum percent shall not exceed 20 percent. The hydrated VPP shall be used the same working day in which it is hydrated. The specified percentage of hydrated VPP shall be blended with the raw meat after its initial reduction in size.

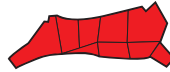
VPP hydrated and frozen by the VPP manufacturer may be used provided that: (1) the protein content of the hydrated product specifically stated on the manufacturer's label is not less than 18 percent; (2) the product only be tempered, not thawed, prior to use; and (3) no additional water is added.

136B Beef Patty Mix



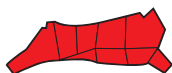
This item is as described in Item No. 136A, except the VPP does not need to meet FNS regulations. Labeling shall be in accord with FSIS regulations.

136C Beef Patty Mix, Lean



This item shall meet the raw material, processing, and fat testing requirements of Item No. 136. The fat content, however, shall not exceed 10 percent. Additional ingredients in compliance with applicable FSIS regulations such as VPP, seasonings, etc., may be added to enhance product acceptability. Such ingredients, however, shall not exceed 10 percent of the combined finished product. The purchaser may stipulate the specific ingredients that the product may include.

137 Ground Beef, Special



This item is as described in Item No. 136, except not less than 50 percent by weight of the product shall be from any combination of boneless primal or subprimal portions of rounds, loins, ribs, or square-cut chucks. The remaining portion, not to exceed 50 percent by weight, may be composed of trimmings or cuts from any allowable portion of the carcass. The purchaser may specify a quality grade requirement for the primal or subprimal portion and/or the remaining portion. Formulation requirements shall be determined on a boneless basis. Primal or subprimal cuts that have more than a minor amount of lean removed are not eligible for the primal portion.

The purchaser has an option to select a ground beef style derived from one of the specific primal portions described below. If no such selection is made, Style 1 will apply. Product produced in accordance with the following styles shall be labeled accordingly.

Style 1 Ground Beef, Special

As described above.

Style 2 Ground Beef, Chuck

Ground beef chuck may be derived from any portion of a boneless chuck item including the foreshank provided that the shank meat in the mixture not exceed its natural 6 percent proportions. If, however, the purchaser specifies the product's fat content to be 20 percent or less, or when the producer's label declares that the fat content of packaged ground beef chuck product is 20 percent or less, then, unless otherwise specified, the producer will be allowed to

use foreshanks up to 50 percent of the formulation as a source for lean, provided the shanks have been mechanically desinewed.

Style 3 Ground Beef, Round

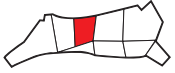
Ground beef round may be derived from any portion of a boneless round item including the hindshank, provided that the shank meat in the mixture not exceed its 6.0 percent natural proportions. If, however, the purchaser specifies the product's fat content to be 15 percent or less, or when the producer's label declares that the fat content of packaged ground beef round product is 15 percent or less, then the producer, unless otherwise specified, will be allowed to use hindshanks up to 50 percent of the formulation as a source for lean, provided the shanks have been mechanically desinewed.

Style 4 Ground Beef, Sirloin

Ground beef sirloin may be derived from any portion of a boneless sirloin item. When the purchaser specifies the product's fat content to be 15 percent or less, or when the producer's label declares that the fat content of packaged ground beef sirloin product is 15 percent or less, then the producer, unless otherwise specified, will be allowed to use any portion of a boneless knuckle item up to 50 percent of the formulation as a lean source.

If purchasers desire any of the above formulations prepared with VPP, they may specify Item No. 137A, Ground Beef and Vegetable Protein Product, Special. The VPP shall be added as described in Item No. 136A.

140 Hanging Tender



The hanging tender is a soft, grainy-textured, elliptical-shaped muscle approximately 7 inches long (180 cm). There is only one hanging tender in a carcass and it is found between the 12th and 13th ribs on the right side of the carcass close to the backbone.



140

158 Beef Round, Primal



This bone-in item consists of the top, bottom, knuckle portion (Item No. 167), rump, heel, and shank. It remains after Item No. 172 is separated from the hindquarter Item No. 155. The loin end shall be exposed by a straight cut beginning at the juncture of the last sacral and the first caudal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebra shall remain on the round. The *tensor fasciae latae* shall not extend completely around the outside of the knuckle. The *obliquus abdominis internus* or flank muscle shall be excluded.



158

Beef Round, Components

- A 171F Heel
- B 174 Top (Inside)
- C 171C Eye of Round
- D 171B Outside (Flat)
- E 167A Knuckle, Peeled



158A Beef Round, Diamond-Cut



This bone-in item consists of the top, bottom, full knuckle (Item No. 167B), rump, heel and shank. It remains after Item No. 172A is separated from the hindquarter Item No. 155. The loin end shall be exposed by two straight cuts which exposes the ball of the femur without severing the protuberance and leaves the full knuckle attached. The first cut shall start at a point passing through the 4th sacral vertebra and extend to the ball of the femur. The second cut shall extend from the ball of the femur to a point on the ventral edge exposing the *tensor fasciae latae* extending completely around the outside of the knuckle. The *obliquus abdominis internus*, or flap muscle, shall be excluded. The full knuckle may be separated from the round. If separated, it shall be separated as described in Item No. 167. The full knuckle shall be individually packaged and packed in the same container.

159 Beef Round, Primal, Boneless



This boneless item is prepared from Item No. 158. The top (inside) round shall be separated from the knuckle through the natural seam. The *tensor fasciae latae* shall not extend completely around the outside of the knuckle. All bones, cartilages, *obliquus abdominis internus*, the *sacrosciatic* ligament, the lean and fat that overlaid the *sacrosciatic* ligament, the lean and fat (oyster) that overlaid the aitch bone, the thick opaque portion of the *gracilis* membrane, and *popliteal* and *prefemoral* lymph glands shall be excluded. The tendinous ends of the shank and knuckle shall be cut to evidence no less than 75 percent lean. The knuckle may be separated from the boneless round. If separated, it shall be separated as described in Item No. 167 and individually packaged and packed into the same container.

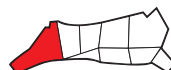


160 View from Loin End

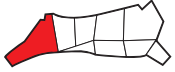


160 View from Shank End

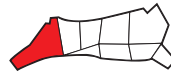
160 Beef Round, Shank Off, Partially Boneless



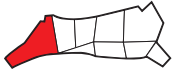
This partially boneless item is prepared as described in Item No. 158, except the aitch bone and the fat and lean overlying it (oyster), tail bones (sacral vertebrae), *sacrosciatic* ligament and the fat and lean overlying the ligament, the thick opaque portion of the *gracilis* membrane, exposed lymph glands, and the hindshank shall be excluded. The hindshank is excluded by a cut through the stifle joint along the natural seam between the heel and hindshank. The knuckle may be separated from the partially boneless round. If separated, it shall be separated as described in Item No. 167 and individually packaged and packed into the same container.

160B Beef Round, Heel and Shank Off, Semi-Boneless

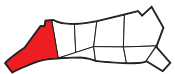
This item is described in Item No. 160, except, in addition, the heel is excluded by cutting through the natural seams.

161 Beef Round, Shank Off, Boneless

This boneless item is as prepared in Item No. 159, except, in addition, the hindshank is excluded as described in Item No. 160. Unless otherwise specified, the *popliteal* lymph gland shall also be excluded.

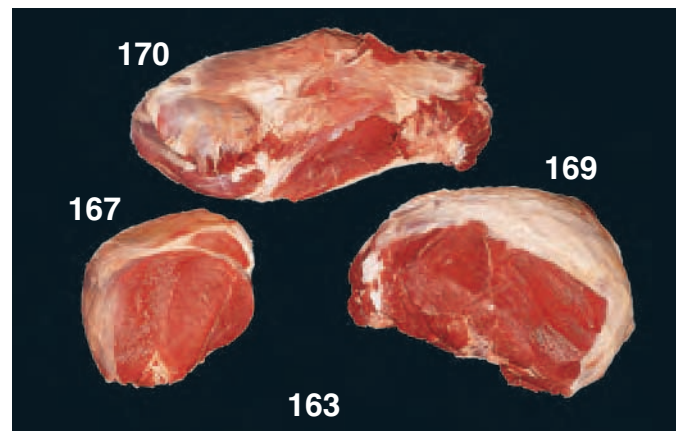
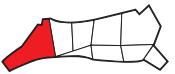
161B Beef Round, Heel and Shank Off, Without Knuckle, Boneless

This item is as described in Item No. 161, except, in addition, the heel and knuckle shall be excluded by cutting through natural seams.

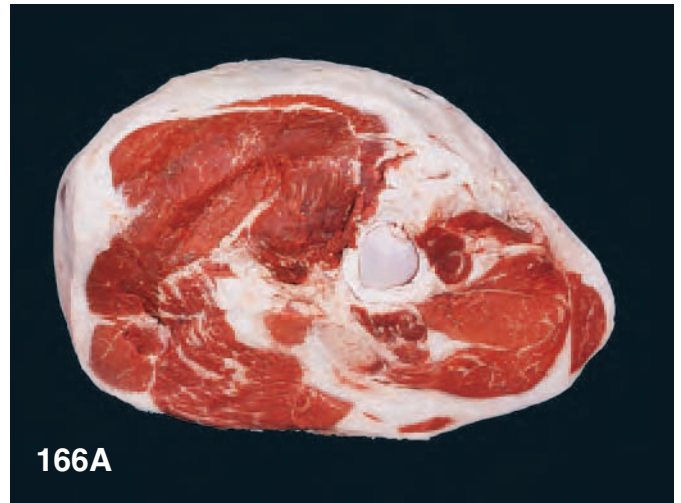
**163 Beef Round, Shank Off, 3-Way, Boneless**

This item shall consist of the following items that are individually packaged and packed into the same container:

- Item No. 167 - Beef Round, Knuckle (Tip)
- Item No. 169 - Beef Round, Top (Inside)
- Item No. 170 - Beef Round, Bottom (Gooseneck)

**166A Beef Round, Rump Partially Removed, Shank Off**

This item is as described in Item No. 160, except, in addition, the rump shall be partially excluded. The rump portion shall be removed anterior to the top or inside round exposing the *semitendinosus*, the ball, and the protuberance of the femur. Neither the ball nor the medial portion of the *rectus femoris* may be severed. The *vastus lateralis* and/or the main portion of the *rectus femoris*, however, may be severed. As in Item No. 160, the aitch bone and overlying fat and lean (oyster), tail bones, *sacrosciatic* ligament and overlying lean and fat, exposed lymph glands, and the thick opaque portion of the *gracilis* membrane are excluded along with the rump.



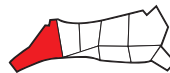


166B View from Loin End



166B View from Shank End

166B Beef Round, Rump and Shank Partially Off, Handle On

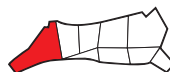


In preparing this item the rump is excluded together with the aitch bone and other portions described in Item No. 166A by a straight cut that exposes the *semitendinosus*, and a cross section of the ball of the femur. This cut must not sever the medial portion of the *rectus femoris* but may sever the *vastus lateralis* and/or main portion of the *rectus femoris*. Further, the hindshank and heel meat shall be excluded from the tibia or shank bone by a straight cut perpendicular to the ventral edge of the round that is posterior to, but no more than 2.0 inches (5.0 cm) from, the stifle joint, leaving no more than 4.0 inches (10.0 cm) of the shank bone exposed and firmly intact. The exposed shank bone shall be trimmed practically free of lean. A commonly used name to describe this item is “Baron of Beef.”

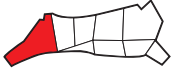


167

167 Beef Round, Knuckle (Tip)



This boneless item consists of the posterior portion of the full knuckle comprised of the *vastus intermedius*, *vastus lateralis*, *vastus medialis*, and *rectus femoris*. A portion of the *sartorius* may remain, if firmly attached. In addition the *tensor fasciae latae*, though not completely extending around the outside of the knuckle, shall be exposed on the loin end. The knuckle is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages shall be excluded. The tendinous end shall also be excluded exposing no less than 75 percent lean. When specified, the knuckle shall be split lengthwise into approximate equal portions.

167A Beef Round, Knuckle (Tip), Peeled

This boneless item is as prepared in Item No. 167, except, in addition, the *tensor fasciae latae*, fat, and skin tissue are excluded. When smaller roasts are specified, the knuckle shall be split lengthwise into approximate equal portions.

**167D Beef Round, Knuckle (Tip), Peeled, 2-Piece**

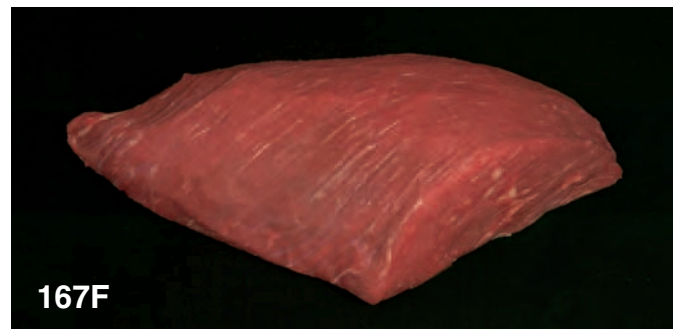
This item is as described in Item No. 167A, except, in addition, the *vastus lateralis* and the *rectus femoris* are separated by cutting through the seam. The *sartorius*, *vastus medialis*, and *vastus intermedius* shall be removed by cutting through the natural seams.

**167E Beef Round, Knuckle (Tip), Center Roast (IM)**

This item consists of the *rectus femoris* muscle only from any IMPS Round Knuckle (Tip) item. It is separated from the other muscles as described in IMPS Item No. 167D.

**167F Beef Round, Knuckle (Tip), Side Roast (IM)**

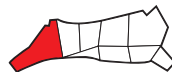
This item consists of the *vastus lateralis* muscle only from any IMPS Round Knuckle (Tip) item. It is separated from the other muscles as described in IMPS Item No. 167D.



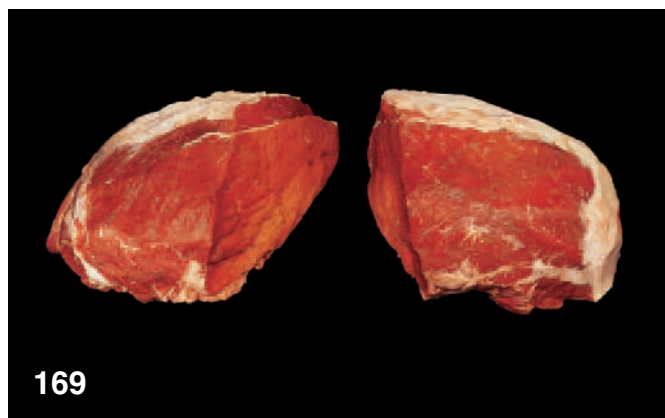


168

168 Beef Round, Top (Inside), Untrimmed



This boneless item consists of the *semimembranosus*, *sartorius*, *adductor*, *gracilis*, and *pectineus* and is separated from the bottom round and knuckle through the natural seams. The *iliopsoas* may remain if firmly attached. All bones, cartilages, and exposed lymph glands shall be removed. Purchasers may request that this item be further trimmed. Purchasers may also request that the item be split into smaller pieces as well as netted or tied if so desired.

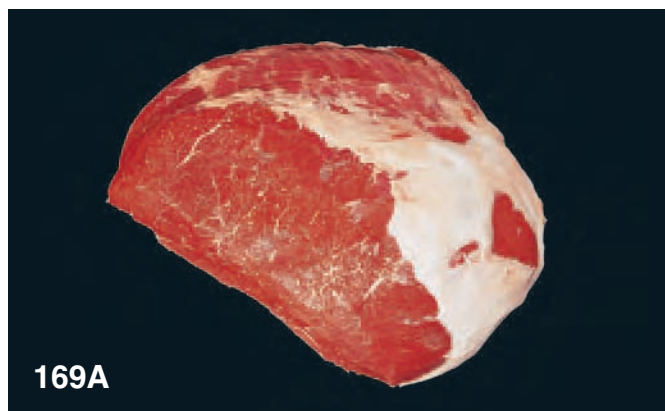


169

169 Beef Round, Top (Inside)



This boneless item is as described in Item No. 168, except the thick opaque portion of the *gracilis* membrane shall be removed. When smaller roasts are specified, the top round shall be split by no more than two lengthwise cuts, and subsequent cuts, if necessary, shall be made girthwise separating the item into approximate equal portions. Purchasers may also request further trimming and netting or tying of the product.



169A

169A Beef Round, Top (Inside), Cap Off



This item is as described in Item No. 169, except, in addition, the *gracilis* muscle and the loose side *pectineus* and *sartorius* muscles shall be excluded by cutting through the natural seams.



169B

169B Beef Round, Top (Inside), Cap (IM)



This item shall consist of the *gracilis* muscle that was separated from the top round as described in Item No. 169A.

169C Beef Round, Top (Inside), Side (IM)

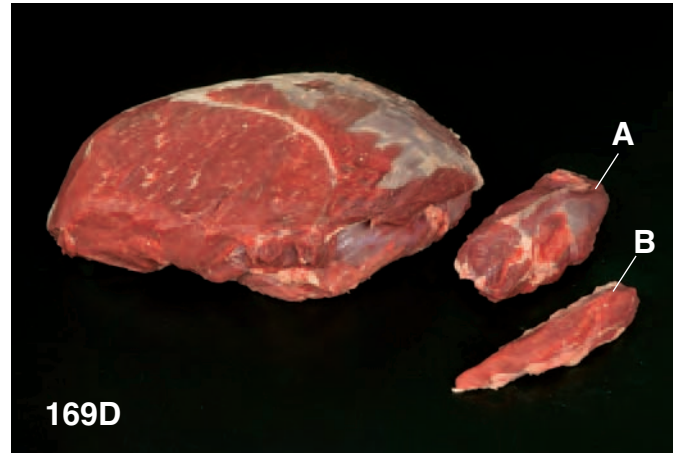


This item shall consist of the *sartorius* muscle only. This item is removed from the ventral (loose) side of the top round by cutting through the natural seam.

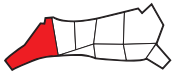
169D Beef Round, Top (Inside), Soft Side Removed



This item is that which remains after the *pectineus* (A) and *sartorius* (B) muscles as well as the *iliopsoas*, if present, have been removed from Item No. 168.



170 Beef Round, Bottom (Gooseneck)



The bottom or gooseneck round is produced by separating the boneless item from the top round, knuckle, and shank between the natural seams. The item consists of the *semitendinosus*, *biceps femoris*, and heel and, in addition, may contain the *gluteus medius*, *gluteus accessorius*, and *gluteus profundus*. The *semitendinosus* muscle shall not be exposed on the loin end. All bones, cartilages, *sacrosciatic* ligament, the lean and fat that overlaid the *sacrosciatic* ligament, *popliteal* lymph gland, and the heavy opaque connective tissue separating the bottom round from the knuckle shall be excluded.



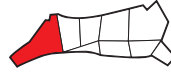
170 View from Rump End



170 View from Shank End



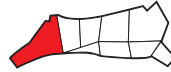
170A Beef Round, Bottom (Gooseneck), Heel Out



This item is as described in Item No. 170, except, in addition, the heel is excluded. The heel is removed by separating it along the natural seam adjacent to the *semitendinosus* and *biceps femoris*. When specified, the bottom round shall be split into approximate equal portions by cutting at an approximate right angle to the length of the item.

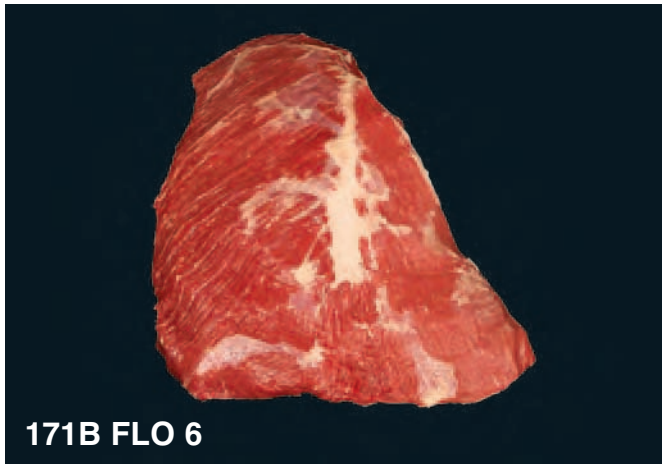


171B Beef Round, Outside Round (Flat)



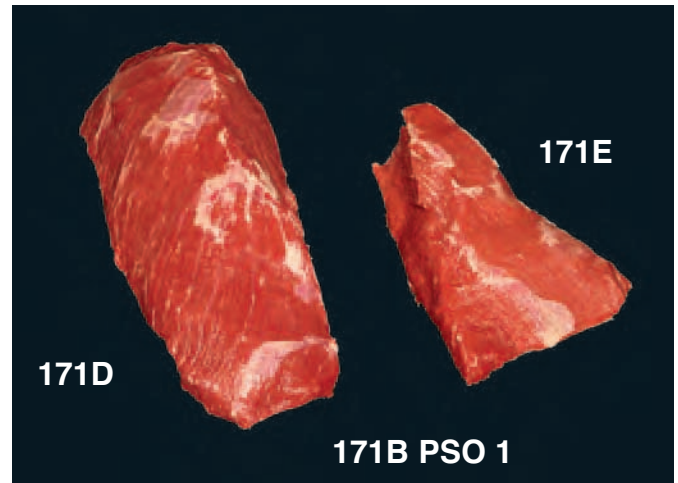
The outside round or flat is produced by separating the boneless item from the top round, knuckle, heel, and *semitendinosus* or eye of round between the natural seams. The item consists of the *biceps femoris* and may contain the *gluteus medius*, *gluteus profundus*, and *gluteus accessorius*. The loin end shall expose the *biceps femoris* equal to or larger than the *gluteus medius* if it is present. All bones, cartilages, *sacrosciatic* ligament, and the lean and fat that overlaid the ligament, the opaque heavy connective tissue or silver skin along the ventral side, and the *popliteal* lymph gland shall be excluded.

PSO: 1 - After being trimmed to meet FLO 6 Peeled/Denuded, Surface Membrane Removed requirements as shown (see page 10), item may be split into 2 parts as in Item Nos. 171D and 171E.

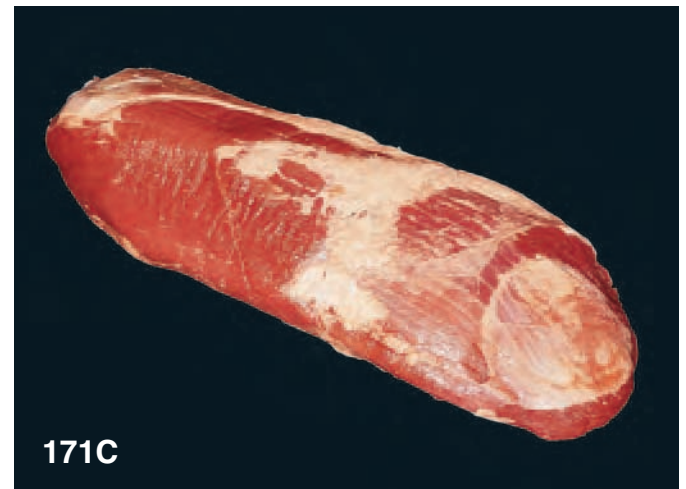
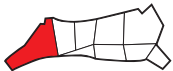


171D Beef Round, Outside Round, Side Muscle Removed (IM)

This item is as described in IMPS Item No. 171B except that the side muscle (*biceps femoris ishiatic head*) is removed by cutting through the natural seam.

**171C Beef Round, Eye of Round (IM)**

This boneless item consists of the *semitendinosus* muscle and is produced by separating the eye of round from the top and outside rounds and heel between the natural seams. It shall not be severed on either end.

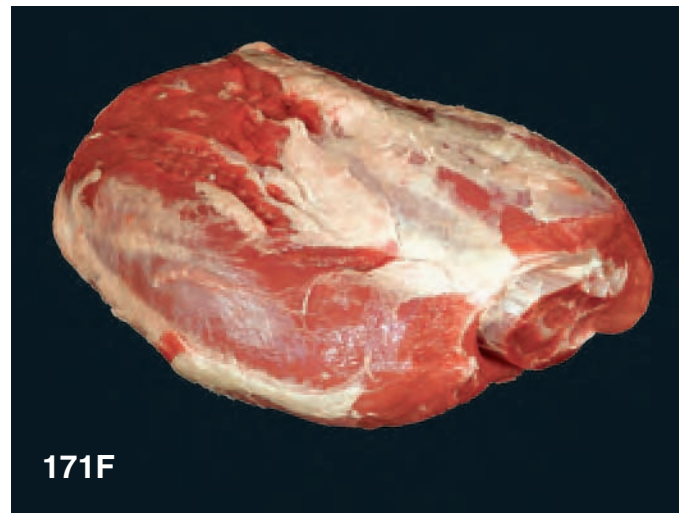
**171E Beef Round, Outside Round, Side Roast (IM)**

This item consists of the *biceps femoris ishiatic head* from the outside round. It is separated from the main portion of the *biceps femoris* by cutting through the natural seam.

171F Beef Round, Bottom Round, Heel

This will consist of the heel portion of the bottom (goose-neck) round. It is separated as described in IMPS Item No. 170A.

PSO: 1 - *Superficial digital flexor* muscle shall be removed.





172 View from Rib End

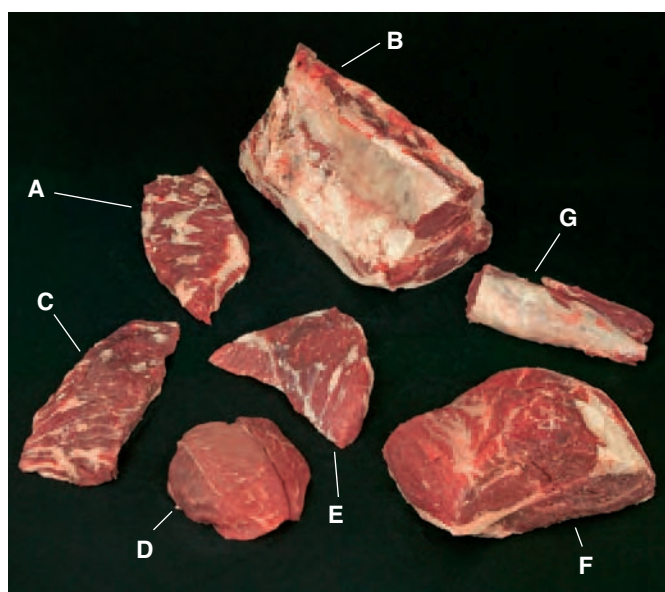


172 View from Sirloin End

172 Beef Loin, Full Loin, Trimmed



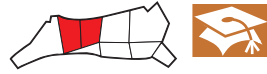
This item is that portion of the hindquarter remaining after the removal of Item No. 158 and the flank. The trimmed loin shall consist of the short loin, sirloin, and the 13th rib. The hanging tender, kidney, and kidney knob and excess internal fat including that over the 13th rib bone shall be excluded. The flank shall be excluded by a straight cut ventral to, but not more than 6.0 inches (15.0 cm) from, the *longissimus dorsi* at the rib end to a point on the round end that is ventral to, but not more than 1.0 inch (2.5 cm) from, the *tensor fasciae latae*. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed to not exceed 1.0 inch (2.5 cm) in depth at any point.



Beef Loin, Components

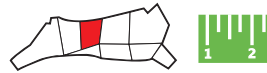
- A 176 Steak Tails
- B 174 Short Loin
- C 185A Flap
- D 185B Ball Tip
- E 185C Tri-Tip
- F 184 Top Sirloin Butt
- G 191 Butt Tender

172A Beef Loin, Full Loin, Diamond-Cut, Trimmed



This item is that portion of the hindquarter remaining after the removal of Item No. 158A and the flank. The flank removal measurements, fat covering thickness, and trim specifications for this item are the same as those for Item No. 172.

174 Beef Loin, Short Loin, Short-Cut



This item is prepared from the short loin portion of Item Nos. 172 or 172A. The short loin includes the 13th rib and is separated from the sirloin by a straight cut at a right angle to its length anterior to the hip cartilage that exposes the *gluteus medius*. The flank shall be excluded by a straight cut ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*.

The purchaser specified options (PSO) for flank removal by a straight cut ventral to the *longissimus dorsi* are as follows: (Rib end x Sirloin end)

- PSO: 1 - 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm)
 2 - 1.0 inch (2.5 cm) x 0 inch (immediately ventral)
 3 - Other as specified



174 View from Rib End



174 View from Sirloin End



174 PSO 2 View from Rib End



174 PSO 2 View from Sirloin End

175 Beef Loin, Strip Loin, Bone In

This item is prepared from the short loin portion of Item Nos. 172 or 172A as described in Item No. 174, except the flank shall be excluded by a straight cut ventral to, but not more than 6.0 inches (15.0 cm) from, the *longissimus dorsi* at the rib end to a point on the sirloin end ventral to, but not more than 4.0 inches (10.0 cm) from, the *longissimus dorsi*. In addition the tenderloin and the protruding edge of the chine bone are excluded. The chine bone shall be removed along the dorsal edge of the spinal groove without scoring the *longissimus dorsi* in the event that it is exposed.



The purchaser specified options (PSO) for flank removal by a straight cut ventral to the *longissimus dorsi* are as follows: (Rib end x Sirloin end)

PSO: 1 - 4.0 inches (10.0 cm)	x 3.0 inches (7.5 cm)
2 - 3.0 inches (7.5 cm)	x 2.0 inches (5.0 cm)
3 - 1.0 inch (2.5 cm)	x 1.0 inch (2.5 cm)
4 - 1.0 inch (2.5 cm)	x 0 inch
5 - 0 inch x 0 inch	
6 - Other as specified	



175 View from Rib End



175 View from Sirloin End

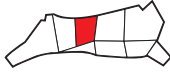


175 PSO 4 View from Rib End



175 PSO 4 View from Sirloin End

176 Beef Loin, Steak Tail



This item, which may include both the *obliquus adominis internus* and *obliquus adominis externus* muscles, may be prepared from the flank portion of any beef hindquarter, ventral to the short loin, or part thereof of any full loin, short loin, or bone-in or boneless strip loin item from which it is possible to produce the item. Unless otherwise specified by the purchaser the Fat Limitations Option (FLO) 4, Practically Free of Fat (75 percent lean/seam surface exposed), shall apply. The size of the individual pieces shall measure 8 square inches (20 square cm) or more. See page 10 for other FLO options.



176

180 Beef Loin, Strip Loin, Boneless

This boneless item is prepared from any loin item that meets the end item requirements. The item on the rib end displays the 13th rib mark and shall follow the natural curvature of the 13th rib. The sirloin end shall be anterior to the hip cartilage, forming an approximate right angle with the length of the loin, and exposing the *gluteus medius*. The flank side shall be ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*.



The purchaser specified options (PSO) for flank removal by a straight cut ventral to the *longissimus dorsi* are as follows: (Rib end x Sirloin end)

PSO: 1 - 2.0 inches (5.0 cm)	x 1.0 inch (2.5 cm)
2 - 1.0 inch (2.5 cm)	x 0 inch
3 - 1.0 inch (2.5 cm)	x 1.0 inch (2.5 cm)
4 - 0 inch x 0 inch	
5 - Other as specified	



180 View from Rib End



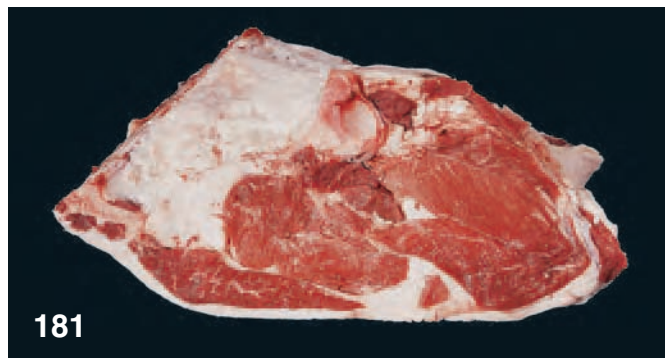
180 View from Sirloin End



180 PSO 2 View from Rib End

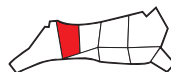


180 PSO 2 View from Sirloin End

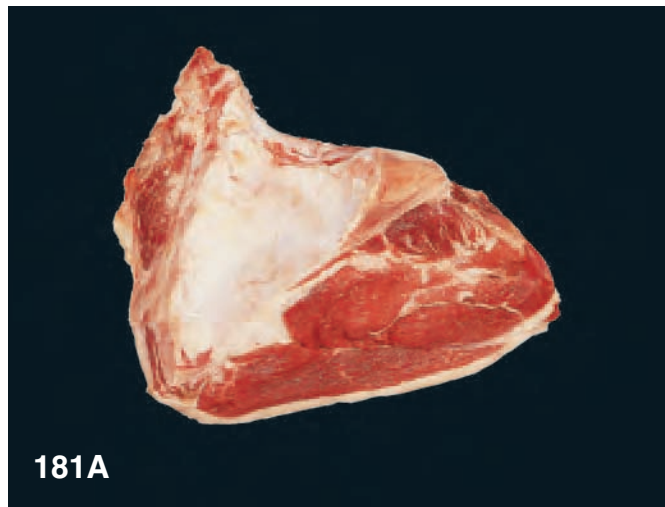


181

181 Beef Loin, Sirloin

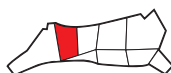


The bone-in sirloin is the posterior section of a full loin remaining after its separation from the short loin. See Item Nos. 172 and 174 for detailed specifications. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed not to exceed 1.0 inch (2.5 cm) in depth at any point.



181A

181A Beef Loin, Top Sirloin, Bone In



This bone-in item is prepared from Item No. 181 and is what remains after both the butt tenderloin and the bottom sirloin butt are separated from the bone-in sirloin. The bottom sirloin butt is excluded by a straight cut along the natural seam between the *gluteus medius* and the knuckle. The separation continues to the outside surface of the sirloin leaving a portion of the *tensor fasciae latae* attached to the top sirloin. The butt tender is excluded by separating it from the hip bone. The protruding points of the hip bone socket and the first sacral vertebrae shall also be excluded to facilitate handling and packaging.

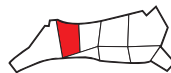


184 View from Strip Loin End



184 View from Round End

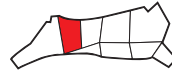
184 Beef Loin, Top Sirloin Butt, Boneless



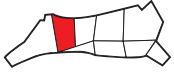
This boneless item is prepared from Item Nos. 181 or 181A and contains the *gluteus medius*, *gluteus accessorius*, *gluteus profundus*, and the *biceps femoris*. The short loin end of the top butt shall be approximately parallel to the round end exposing the *gluteus medius*. On the round end, the *biceps femoris* shall be approximately equal to or larger than the *gluteus medius*. All bones, cartilages, tenderloin, and the *sacrosciatic* ligament and the lean and fat that overlaid the ligament shall be removed.

184A Beef Loin, Top Sirloin Butt, Semi Center-Cut, Boneless

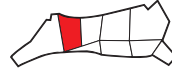
This boneless item is as described in Item No. 184, except the *biceps femoris* (cap) shall be excluded. When smaller-



sized roasts are specified, this item shall be split lengthwise into approximate equal portions.

184B Beef Loin, Top Sirloin Butt, Center-Cut, Boneless, Cap Off (IM)

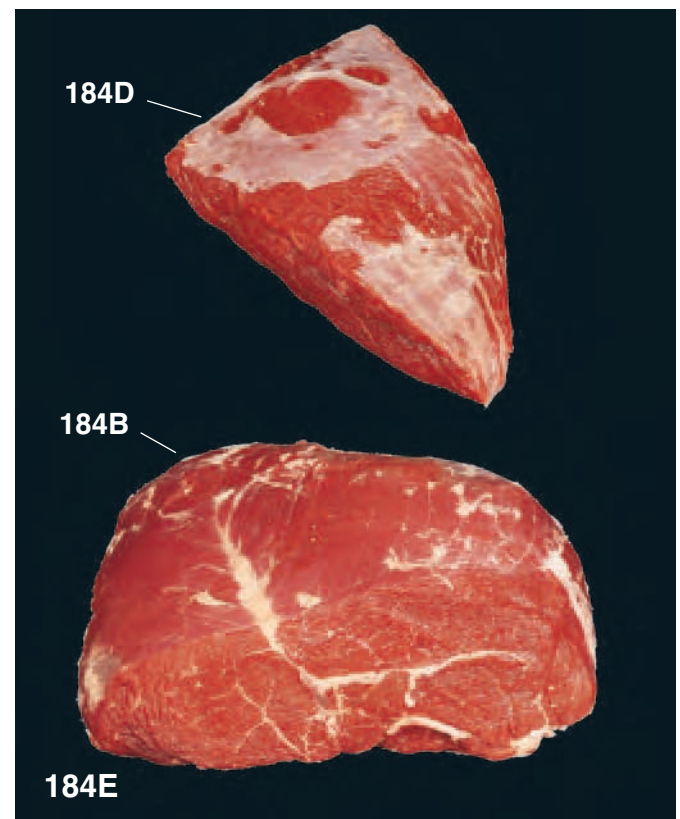
This boneless item is as described in Item No. 184, except all muscles other than the *gluteus medius* shall be excluded. The flakes of surface fat remaining over the *gluteus medius* shall not exceed 1.0 inch (2.5 cm) in their dimension nor 0.125 inch in depth at any one point. When smaller-sized roasts are specified, this item shall be split lengthwise into approximate equal portions.

184D Beef Loin, Top Sirloin, Cap (IM)

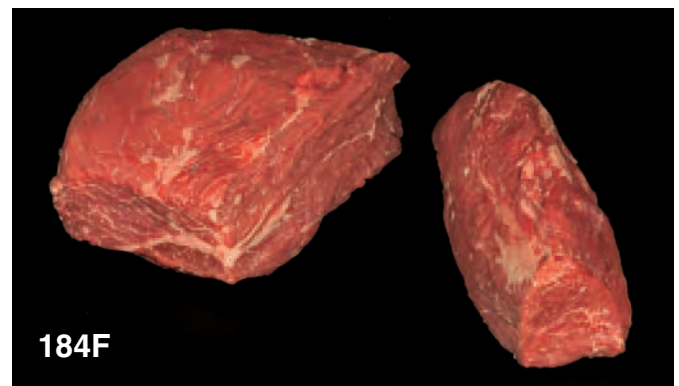
This item shall consist of the *biceps femoris* muscle. It is obtained when preparing Item No. 184B by a separation through the natural seam. Purchasers may specify the exterior fat cover trim desired.

184E Beef Loin, Top Sirloin Butt, Boneless, 2-Piece

This item is as described in Item No. 184, except the cap muscle shall be separated from the top sirloin. The two pieces, Item Nos. 184B and 184D, shall be trimmed to comply with specified fat thickness requirements and packaged together.

**184F Beef Loin, Top Sirloin Butt, Center Cut, Boneless, Seamed, 2-Piece**

This item is prepared from any top sirloin butt that has been processed to the Item No. 184B specification and is then further prepared so that the dorsal side and ventral side of the *gluteus medius* have been separated by a cut through the natural seam. The remaining fat and connective tissue on both pieces shall be removed. As pictured the right or smaller piece side is sometimes referred to as the “Baseball Cut.”



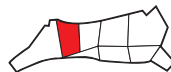


185 View from Strip Loin End

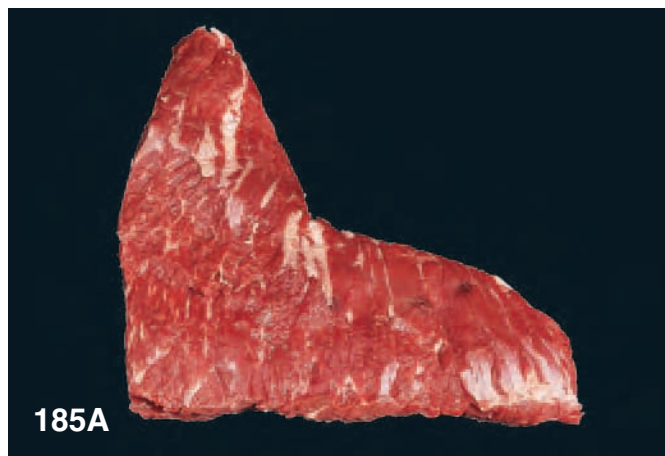


185 View from Round End

185 Beef Loin, Bottom Sirloin Butt, Boneless

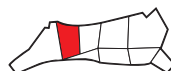


This item is prepared from Item No. 181. The separation of the bottom sirloin butt is described in Item No. 181A. The boneless bottom sirloin butt consists of 3 parts. They are the *tensor fasciae latae*, or tri-tip; the *vastus medialis*, *vastus lateralis*, and *rectus femoris*, or ball tip; and the *obliquus abdominis internus*, or flap. All bones and cartilages shall be excluded.



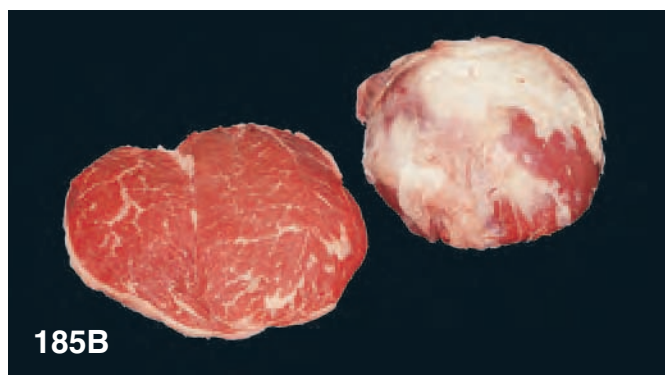
185A

185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless (IM)



This item consists of the *obliquus abdominis internus* muscle from the bottom sirloin butt. The boneless flap is separated from the ball tip and the tri-tip through the natural seam. The heavy connective tissue and any cartilage shall be excluded.

The accompanying picture represents Fat Limitation Option (FLO) 6 but is available untrimmed by specifying FLO Option 1. See page 10 for more information.



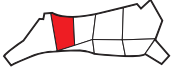
185B

185B Beef Loin, Bottom Sirloin Butt, Ball Tip, Boneless



This item consists of the *vastus medialis*, *vastus lateralis*, and *rectus femoris* muscles from the bottom sirloin butt. The boneless ball tip is separated from the tri-tip and the flap through the natural seam. All bones, cartilages, and the outside skin tissue shall be excluded.

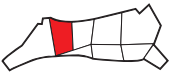
185C Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless (IM)



This item consists of the *tensor fasciae latae* muscle from the bottom sirloin butt. The boneless tri-tip is separated from the ball tip and the flap through the natural seam. Any cartilage or connective tissue shall be excluded.



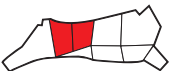
185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)



This item is as described in Item No. 185C, except it shall be trimmed practically free of fat.



189 Beef Loin, Tenderloin, Full



This item is derived from a full loin as described in either Item Nos. 172 or 172A. The boneless item shall consist of the *psoas major*, *psoas minor*, *iliacus*, and may show the presence of the *sartorius*. The *obliquus abdominis internus* muscle, or flap, if present, shall be trimmed level with the fat surface. The sirloin butt end of the tenderloin shall expose the *psoas major*, *iliacus*, and if present, the *sartorius*. The surface fat shall be trimmed so as not to exceed 0.75 inch (19 mm) in depth at any point measured along the tenderloin from the head or butt end to the exposed lymph gland. The surface fat from the lymph gland toward the tail shall be tapered down to the lean at a point not beyond three-quarters the length of the entire tenderloin. The tenderloin shall also be trimmed free of ragged edges. A score into the tenderloin exceeding 0.5 inch (13 mm) in depth is not acceptable.



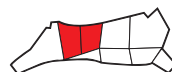
189 View from Fat Side



189 View from Bone Side



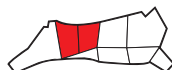
189A Beef Loin, Tenderloin, Full, Side Muscle On, Defatted



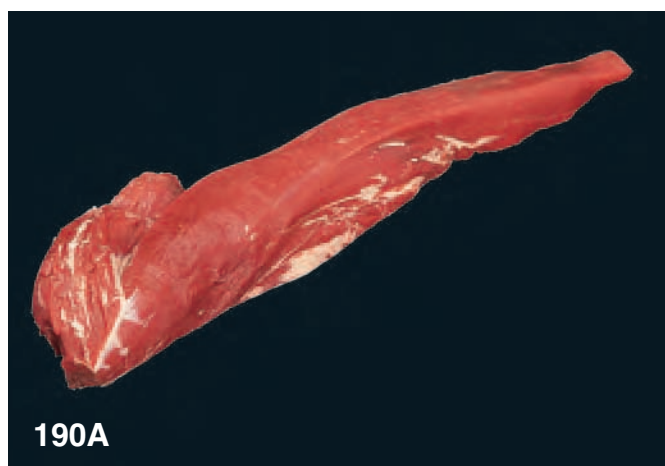
This item is as described in Item No. 189, except the entire tenderloin shall be practically free of surface and wing fat. Wing fat is the fat lying between the main body of the tenderloin and the *iliacus* muscle, or wing, as it is often called.



190 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted



This item is as described in Item No. 189A, except the side muscle, or *psoas minor*, shall be excluded. The principal membranous tissue over the main body of the tenderloin, or *psoas major*, shall remain intact.

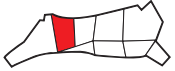


190A Beef Loin, Tenderloin, Full, Side Muscle Off, Skinned



This item is as described in Item No. 190, except the principal membranous tissue covering the *psoas major* shall be excluded.

191 Beef Loin, Tenderloin, Butt



This item shall consist of the sirloin butt portion of the tenderloin. The sirloin, or butt end, shall expose the *psoas major*, *psoas minor*, *iliacus*, and if present, the *sartorius*. Further, the *obliquus abdominis internus*, or flap, if also present, shall be trimmed level with the fat surface. The anterior, or short loin, end shall be exposed by a straight cut that displays the *psoas major* and the *psoas minor* muscles no further along the length of the tenderloin than 0.5 inch (13 mm) inch beyond the *iliacus*. The surface fat shall be trimmed so as not to exceed 0.75 inch (19 mm) in depth at any point. The large lymph gland shall be exposed. A score into the butt tenderloin exceeding 0.5 inch (13 mm) is not acceptable.

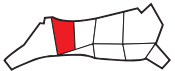


191 View from Fat Side

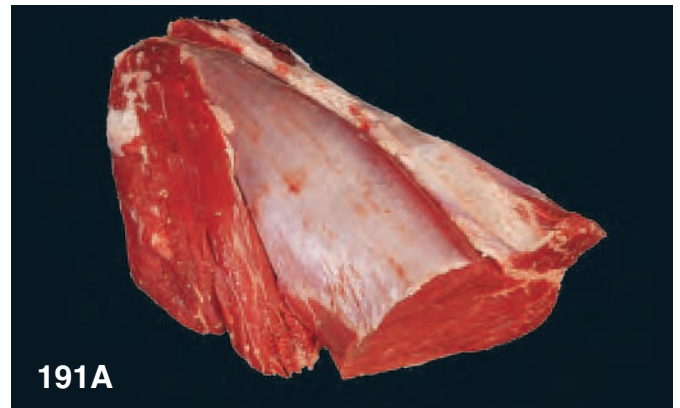


191 View from Bone Side

191A Beef Loin, Tenderloin, Butt, Defatted

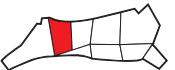


This item is as described in Item No. 191, except the surface and wing fat, as explained in Item No. 189A, shall be trimmed practically free.

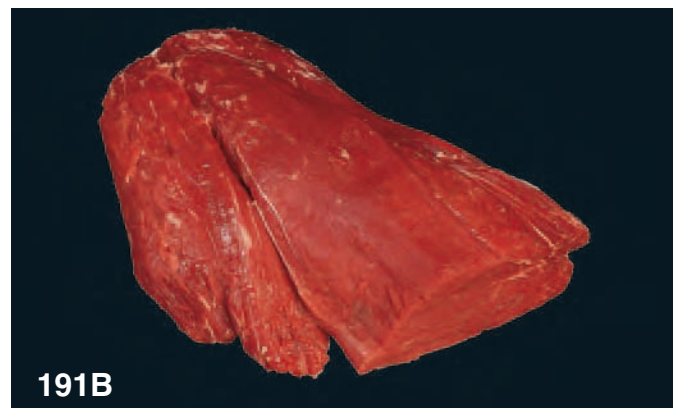


191A

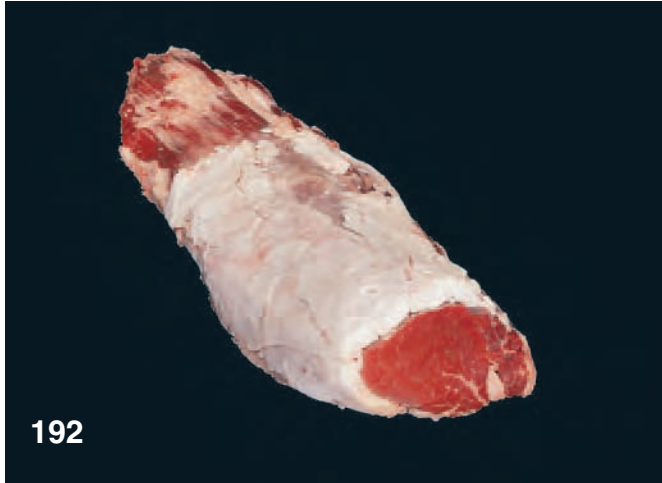
191B Beef Loin, Tenderloin, Butt, Skinned



This item is as described in Item No. 191A, except the principal membranous tissue covering the *psoas major* muscle shall be excluded.



191B



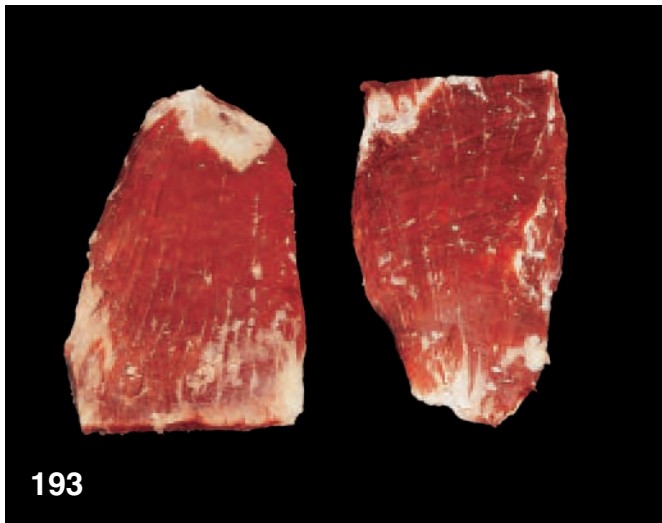
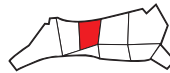
192 Beef Loin, Tenderloin, Short



This item shall consist of the short loin portion of the tenderloin and consists only of the *psoas major* and *psoas minor* muscles. The fat shall be trimmed to not exceed 0.5 inch (13 mm) in depth at any point over the *psoas major* at the sirloin butt end and shall be tapered down to the lean of the *psoas major* prior to the thin or tail end. A score into the short tenderloin exceeding 0.5 inch (13 mm) is not acceptable.

192A Beef Loin, Tenderloin Tails

This item shall consist of the thin or tail portion of the *psoas major*. The *psoas minor*, however, may remain firmly attached.



193 Beef Flank, Flank Steak (IM)



This boneless item consists of the *rectus abdominis* muscle from the flank region of the carcass. The flank steak is located at the cod or udder end. It is separated from the *transversus abdominis*, *obliquus abdominis internus*, and *obliquus abdominis externus* muscles through the natural seams. The item shall be prepared practically free of fat and the membranous tissue.

BEEF

Portion Cuts



INDEX BEEF PORTION CUTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	<i>Suggested Portion Weight Range</i>
1100	Cubed Steak	1709	55	3–8 oz.
1101	Cubed Steak, Special	1709	55	3–8 oz.
1102	Braising Steak, Swiss	1742	55	4–8 oz.
1103	Rib, Rib Steak, Bone In	1239	56	8–18 oz.
1103B	Rib, Rib Steak, Bone In, Frenched		56	12–36 oz.
1112	Rib, Ribeye Roll Steak, Boneless	1209	57	4–12 oz.
1112A	Rib, Ribeye Steak, Lip-On, Boneless	1203	57	4–12 oz.
1112B	Rib, Ribeye Steak, Lip-On, Short-Cut, Boneless	1215	57	4–12 oz.
1112C	Rib, Ribeye (IM)	1102	57	4–12 oz.
1112D	Rib, Ribeye Cap (IM)	1180	58	4–8 oz.
1114D	Shoulder, Top Blade Steak (IM)	1144	58	4–8 oz.
1114E	Shoulder, Arm Steak	1162	58	4–8 oz.
1114F	Shoulder Tender, Portioned	1164	59	2–14 oz.
1116D	Chuck, Chuck Eye Roll Steak, Boneless (for Braising)	1096	59	4–12 oz.
1121D	Plate, Inside Skirt Steak, Boneless (IM)	1607	59	4–8 oz.
1121E	Plate, Outside Skirt Steak, Skinned (IM)	1612	59	4–8 oz.
1123	Short Rib, Bone In	1259	60	3–10 oz.
1136	Ground Beef Patties	1677	60	<i>Desired ounces or number per pound</i>
1136A	Ground Beef and Vegetable Protein Product Patties	1691	60	<i>Desired ounces or number per pound</i>
1136B	Beef Patties	1680	60	<i>Desired ounces or number per pound</i>
1137	Ground Beef Patties, Special	1694	60	<i>Desired ounces or number per pound</i>
1140	Hanging Tender Steak		61	3–10 oz.
1167	Round, Knuckle (Tip) Steak	1527	61	3–10 oz.
1167A	Round, Knuckle (Tip) Steak, Peeled	1535	61	3–10 oz.
1167D	Round, Knuckle (Tip) Steak, Peeled, Special	1549	62	4–8 oz.
1167E	Round, Knuckle (Tip), Center Steaks (IM)	1550	62	4–16 oz.
1167F	Round, Knuckle (Tip), Side Steaks (IM)	1543	62	4–16 oz.
1169	Round, Top (Inside) Round Steak	1553	63	3–12 oz.
1170A	Round, Bottom (Gooseneck) Round Steak	1466	63	3–24 oz.

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	<i>Suggested Portion Weight Range</i>
1173	Loin, Porterhouse Steak	1330	64	10–12 oz.
1174	Loin, T-Bone Steak	1369	64	8–24 oz.
1179	Loin, Strip Loin Steak, Bone In	1398	65	8–24 oz.
1179A	Loin, Strip Loin Steak, Bone In, Center-Cut	1399	65	8–24 oz.
1180	Loin, Strip Loin Steak, Boneless	1404	65	6–20 oz.
1180A	Loin, Strip Loin Steak, Boneless, Center-Cut	1410	66	6–20 oz.
1184	Loin, Top Sirloin Butt Steak, Boneless	1422	66	4–24 oz.
1184A	Loin, Top Sirloin Butt Steak, Semi Center-Cut, Boneless	1427	67	4–16 oz.
1184B	Loin, Top Sirloin Butt Steak, Center-Cut, Boneless (IM)	1426	67	4–16 oz.
1184D	Loin, Top Sirloin Cap Steak, Boneless (IM)	1421	68	4–8 oz.
1184F	Loin, Top Sirloin Butt Steak, Center-Cut, Boneless, Seamed	1436	68	4–16 oz.
1185A	Loin, Bottom Sirloin Butt, Flap Steak (IM)	1428	68	3–8 oz.
1185B	Loin, Bottom Sirloin Butt, Ball Tip Steak (IM)	1435	69	3–10 oz.
1185C	Loin, Bottom Sirloin Butt, Tri-Tip Steak (IM)	1430	69	3–8 oz.
1185D	Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)	1430	69	3–8 oz.
1189	Loin, Tenderloin Steak	1388	69	4–14 oz.
1189A	Loin, Tenderloin Steak, Side Muscle On, Defatted	1389	70	3–14 oz.
1190	Loin, Tenderloin Steak, Side Muscle Off, Defatted	1394	70	3–14 oz.
1190A	Loin, Tenderloin Steak, Side Muscle Off, Skinned	1395	70	3–14 oz.
1190B	Loin, Tenderloin Steak, Side Muscle Off, Skinned, Center-Cut	1436	70	3–14 oz.
1190C	Loin, Tenderloin Tips	1392	70	<i>Amount as Specified</i>

ORDERING DATA

Portion-Cut Weight and Thickness Tolerances[†]

The purchaser shall specify the portion weight and/or thickness desired. For assistance in specifying weight, see weight range tables. Unless other portion weight and/or thickness tolerances are specified by the purchaser, the following tables shall be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

[†]Thickness measurements not applicable with 0.25 inch (6 mm) of edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop or steak.

Fat Limitation Options (FLO)

PORTION CUTS

The purchaser shall specify one of the following maximum (at any one point) thicknesses of surface fat on the edges of the steak unless definite fat limitations are indicated in the detailed Item Descriptions. If not specified, fat thickness shall not exceed 0.25 inch (6 mm) at any one point.

Portion Cuts	
Option No.	Maximum Fat Thickness at Any One Point for Portion Cuts
1	0.25 inch (6 mm)
2	0.125 inch (3 mm)
3	Practically free (75 percent lean/seam surface exposed and remaining fat shall not exceed 0.125 inch (3 mm))
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in the longest dimension and/or 0.125 inch (3 mm) in thickness)
5	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed) and remaining fat shall not exceed 0.125 inch (3 mm).
*/** — see page xx for definition	

Portion Thickness Tolerances		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1.0 inch (2.5 cm or less)	± 0.1875 inch (5 mm)	0.1875 inch (5 mm)
More than 1.0 inch (2.5cm)	± 0.25 inch (6 mm)	0.25 inch (6 mm)

Portion Weight Tolerance		
Specified Weight	Weight Tolerance	Thickness Uniformity
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)	0.1875 inch (5 mm)
6.0 oz. (170 g) to 12.0 oz. (340 g)	± 0.50 oz. (14 g)	0.25 inch (6 mm)
12.01 oz. (341 g) to 24.0 oz. (680 g)	± 0.75 oz. (21 g)	0.375 inch (9 mm)
24.01 oz. (681 g) or more	± 1.0 oz. (28 g)	0.50 inch (13 mm)

Purchasers with special needs or specifications should contact their suppliers.

1100 Beef Cubed Steak



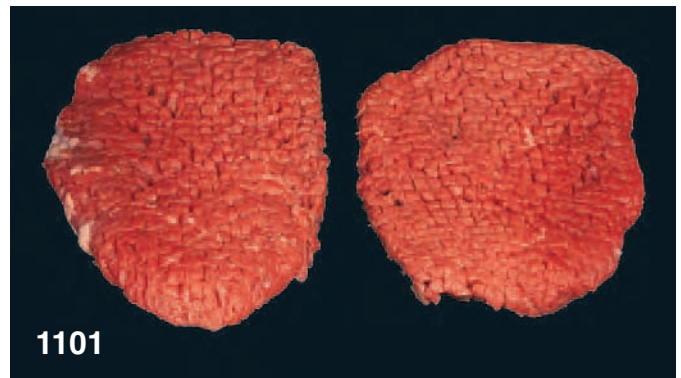
Cube steaks shall be prepared from any portion of the carcass excluding the shank and heel meat that yields product that meets the end-item requirements. Unless otherwise specified, the steaks shall be cubed twice at approximate right angles. Knitting of two or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 0.5 inch (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands.



1101 Beef Cubed Steak, Special



This item is as described in Item No. 1100, except the steaks shall be prepared from any combination of lean from the round, loin, rib, or chuck sections of the carcass excluding the shank and heel meat. Knitting of two or more pieces and folding the meat when cubing is not permissible.



1102 Beef Braising Steak, Swiss



Braising steaks shall be prepared from any combination of lean from the round, loin, rib, or chuck sections of the carcass excluding the shank and heel meat that yields product that meets the end-item requirements. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials or the steaks shall be mechanically tenderized by using the multiple probe or pinning method not more than one time. Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat shall not exceed an average of 0.25 inch (6 mm) in thickness and the thickness at any one point shall not exceed 0.5 inch (13 mm). Surface fat, measuring 0.1 inch (2 mm) or more in thickness, shall not exceed 50 percent of the circumference of the steak. Individual steaks shall remain intact when suspended 0.5 inch (13 mm) from the outer edge. Alternatively, the purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage. Both surface and seam fat of the total cut surface on either side of the steak shall not exceed the percentage specified by the purchaser.





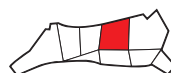
1103 Beef Rib, Rib Steak, Bone In



Bone-in rib steaks may be prepared from any bone-in rib item. The *latissimus dorsi*, *infraspinatus*, and *trapezius* muscles above the blade bone and the *subscapularis* and *rhomboides* muscles below it including the blade bone, related cartilage, feather bones, chine bones, and backstrap shall be excluded. The short ribs shall be excluded at a point that is no more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle.



1103B Beef Rib, Rib Steak, Bone In, Frenched



This item is prepared as described in Item No. 1103 except that each steak must be cut between the rib bones. The rib bone shall be completely trimmed of the intercostal meat, lean, and fat so that the bone is exposed from the ventral edge of the *longissimus dorsi* to the end of the rib bone. This item is also referred to as a “Cowboy Steak.”

Alternative Purchaser Specified Options (PSO):

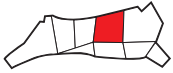
PSO: 1 - Purchaser may request that the rib be prepared as a roast to the same specifications as Item No. 1103B but instead of being cut into steaks, it be left intact.

PSO: 2 - Purchaser may request that the rib be prepared as a roast as in PSO: 1 and then partially cut into steaks and the balance left as a roast.

PSO: 3 - Purchaser may request that the rib steaks in Item No. 1103B or PSO: 2 be split into two steaks by a saw cut through the center of the rib bone.



1112A Beef Rib, Ribeye Steak, Lip-On, Boneless

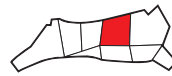


Boneless ribeye steaks, lip-on shall be prepared from a rib item meeting the end requirements of Item No. 112A. The lip shall be cut on the short rib side with a straight cut that is ventral to, but no more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*, leaving the lip firmly attached.



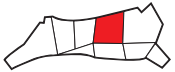
1112A

1112B Beef Rib, Ribeye Steak, Lip-On, Short-Cut, Boneless



This item is as described in Item No. 1112A, except in this item the lip shall be cut on the short rib side ventral to, but no more than 1.0 inch (2.5 cm) from, the *longissimus dorsi*.

1112 Beef Rib, Ribeye Roll Steak, Boneless

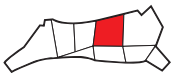


Boneless ribeye roll steaks shall be prepared from any boneless ribeye roll item. Any lip, if present on the product being used to prepare this item, shall be excluded so as to expose the natural seam immediately ventral to the *longissimus dorsi* muscle.



1112

1112C Beef Rib, Ribeye (IM)



Boneless ribeye steaks shall be prepared from the *longissimus* muscle of any ribeye roll item.



1112C

1112D Beef Rib, Ribeye Cap (IM)

Boneless ribeye cap steaks shall be prepared from the *spinalis dorsi/multifidus dorsi* muscle from any ribeye roll item. For portioning, slice the ribeye cap at a right angle to the grain or direction of muscle fibers.

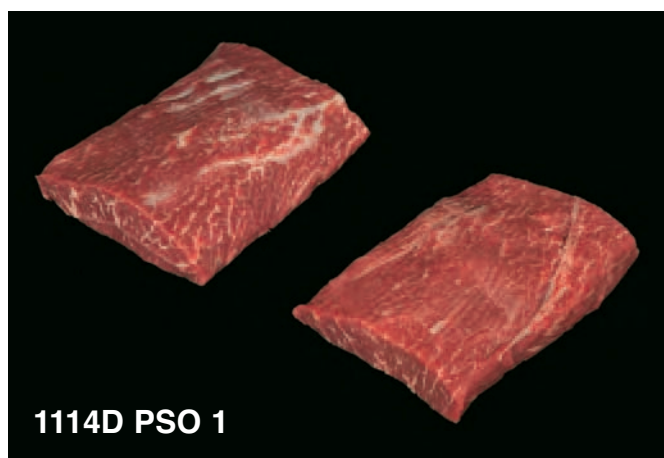


1114D Beef Shoulder, Top Blade Steak (IM)



This item is prepared from Item No. 114D. However, this item is generally prepared as PSO 1, see below.

PSO: 1 - This steak is prepared from Item No. 114D, PSO 1, which specifies that the shoulder tissue or tendon be removed and is commonly called a “Flat Iron Steak.”

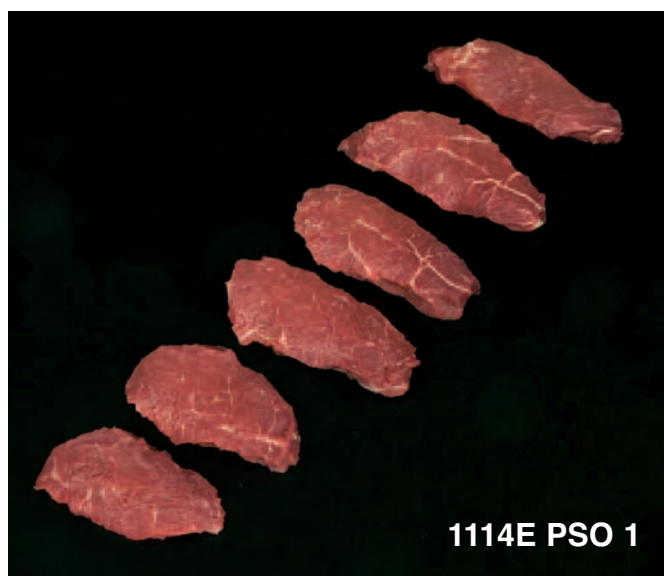


1114E Beef Shoulder, Arm Steak

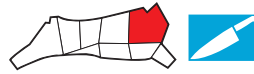


The boneless arm steaks shall be prepared from Item No. 114E after the *triceps brachii medial head* has been removed. The steaks will be sliced across the grain of the *triceps brachii long head*.

PSO: 1 - Purchaser may specify that this item be prepared from Item No. 114E, PSO 1. The steaks are commonly referred to as “Ranch Steaks.” The steaks are completely trimmed of all fat and connective tissue.



1114F Beef Shoulder Tender, Portioned

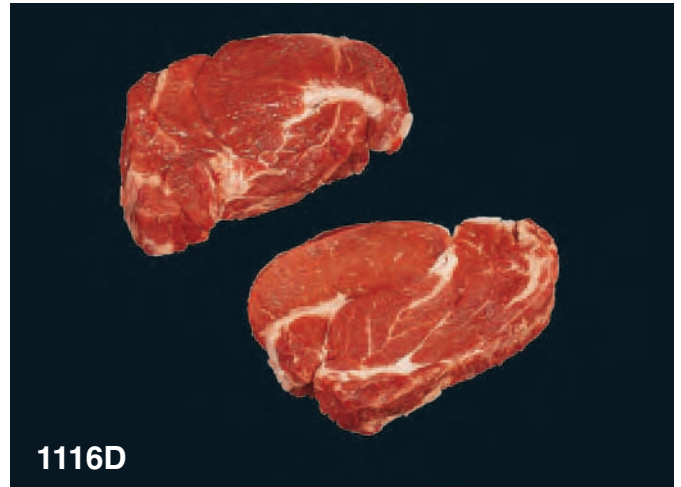


This item shall be prepared from Item No. 114F Beef Chuck, Shoulder Tender (IM), PSO 1. The individual steaks, sometimes referred to as “Petite Tender Medallions,” shall be prepared by a straight cut across the grain in accordance with the purchaser’s specification with respect to thickness or weight.

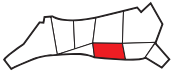
1116D Beef Chuck, Chuck Eye Roll Steak, Boneless (for Braising)



Boneless chuck eye roll steaks shall be prepared from product meeting the end requirements of Item No. 116D.



1121D Beef Plate, Inside Skirt Steak, Boneless (IM)



The boneless steaks shall be prepared from product meeting the end requirements of Item No. 121D.



1121E Beef Plate, Outside Skirt Steak, Skinned (IM)



The steaks shall be prepared from an outside skirt or diaphragm muscle meeting the end requirements of Item No. 121E.





1123 Beef Short Rib, Bone In



This item may be prepared from any beef chuck, rib, or plate short rib item as described in Item No. 123. The bone-in short rib shall consist of the ribs, intercostal meat, and the intact *serratus ventralis* muscle. The *serratus ventralis* muscle shall be continuous across both the dorsal and ventral side of the specified portion. The ribs shall be cut flanken style by cutting them at a right angle to the rib bones. Purchaser shall specify both the width of the cut and the number of ribs in each portion.

Purchasers also have the option to request that the bone-in short ribs be prepared from product described in Item Nos. 123A, 123B, or 123C.

Purchasers who desire a boneless short rib should specify that the item be prepared from Item No. 123D.

1136 Ground Beef Patties



The patties shall be prepared from product described in Item No. 136. The ground meat shall be mechanically formed into patties of the shape and size specified by the purchaser. Patties shall be separated from each other by a means that will prevent them from sticking together when packaged. Patties shall be frozen unless specified fresh.

1136A Ground Beef and Vegetable Protein Product Patties



The patties shall be prepared from Item No. 136A. The patties shall be formed and packaged as described in Item No. 1136. Patties shall be frozen.

1136B Beef Patties



The patties shall be prepared from Item No. 136B. The patties shall be formed and packaged as described in Item No. 1136. Patties shall be frozen.

1137 Ground Beef Patties, Special

The patties shall be prepared from Item No. 137. The purchaser has an option to select a ground beef style derived from one of the specific primal portions described. If no such selection is made, Style 1 will apply. Product shall be labeled accordingly. Patties shall be formed and packaged as described in Item No. 1136. Patties shall be frozen unless specified fresh.

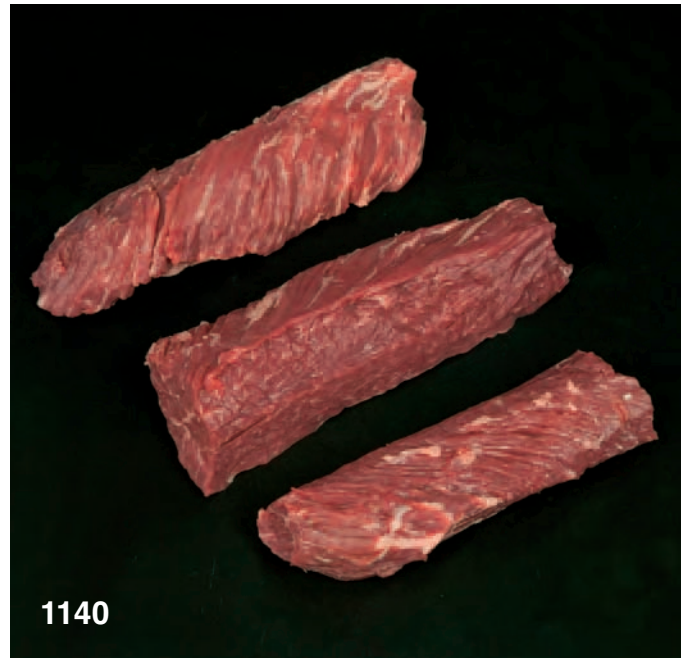


If purchasers desire frozen patties from any of the above formulations prepared with VPP, they should specify Item No. 1137A, which is prepared from product described in Item No. 137A.

1140 Hanging Tender Steak



This steak is prepared from Item No. 140 by straight cuts across the grain along the length of hanging tender to the specifications of the purchaser for size. The steaks shall be trimmed along the edges and top and bottom sides so that the steaks are free of any heavy connective tissue or loose fat. The steak is sometimes referred to as a “Hanger Steak” or “Onglet Steak.”



1140

1167 Beef Round, Knuckle (Tip) Steak



The steaks shall be prepared from any beef knuckle item. The knuckle may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.

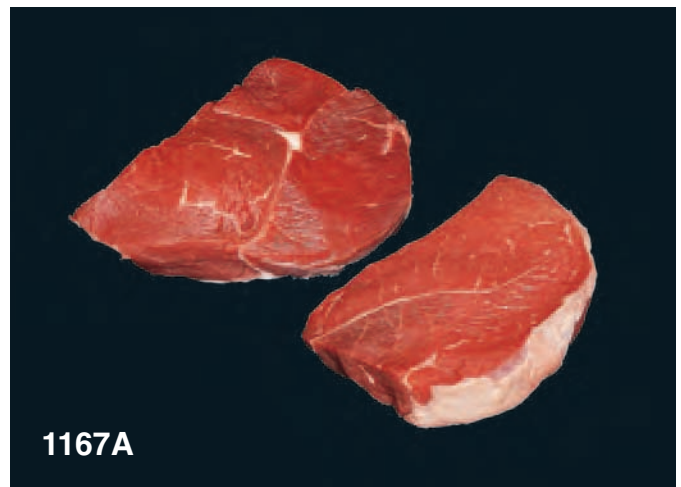


1167

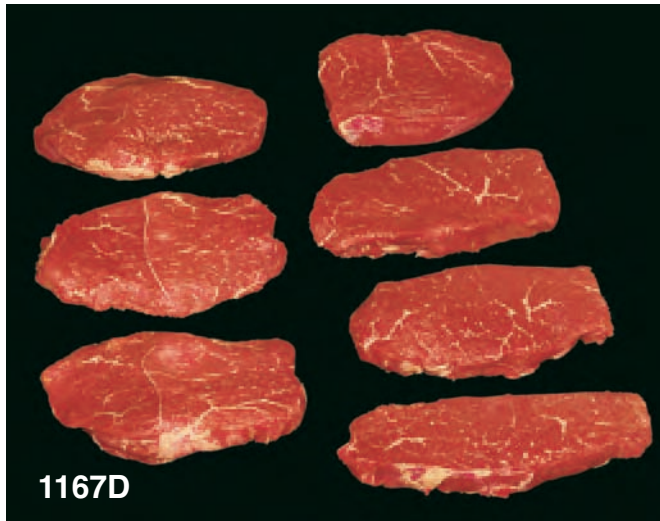
1167A Beef Round, Knuckle (Tip) Steak, Peeled



The steaks may be prepared from any beef knuckle item, provided the product used meets the end-item requirements described in Item No. 167A or 167C, which excludes the *tensor fasciae latae* muscle, fat, and “skin” tissue. The knuckle may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.



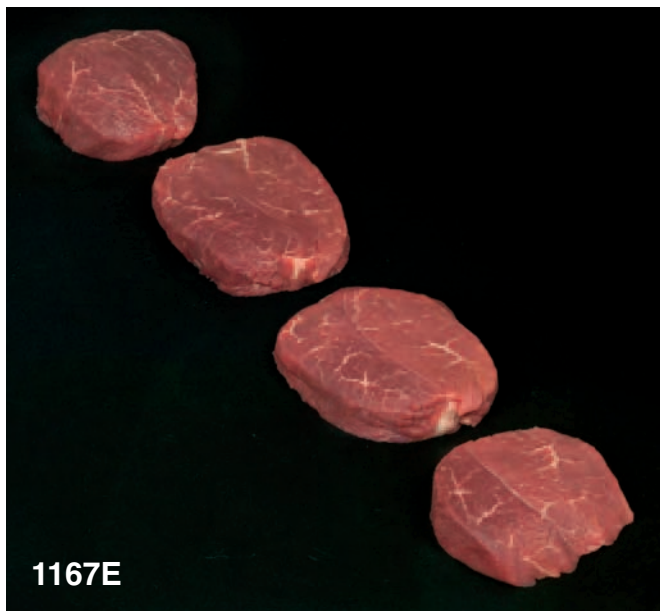
1167A



1167D Beef Round, Knuckle (Tip) Steak, Peeled, Special



This item shall be prepared from only the *vastus lateralis* and *rectus femoris* muscles of the beef knuckle that have been separated from each other by cutting through the natural seam. These muscles may be derived from any beef knuckle item that meets the end requirements described in Item No. 167D. In preparing the steaks any remaining fat, skin tissue, and heavy opaque connective tissue shall be excluded. The steaks shall be made into specified portion size or thickness by slicing the pieces at a right angle to the grain or direction of the muscle fibers.



1167E Beef Round, Knuckle (Tip), Center Steaks (IM)



This steak is prepared from Item No. 167E Beef Round, Knuckle, Center Roast (IM) by cuts across the grain or at right angles to it, if necessary, to fulfill the purchaser's specification as to portion size or thickness.



1167F Beef Round, Knuckle (Tip), Side Steak (IM)

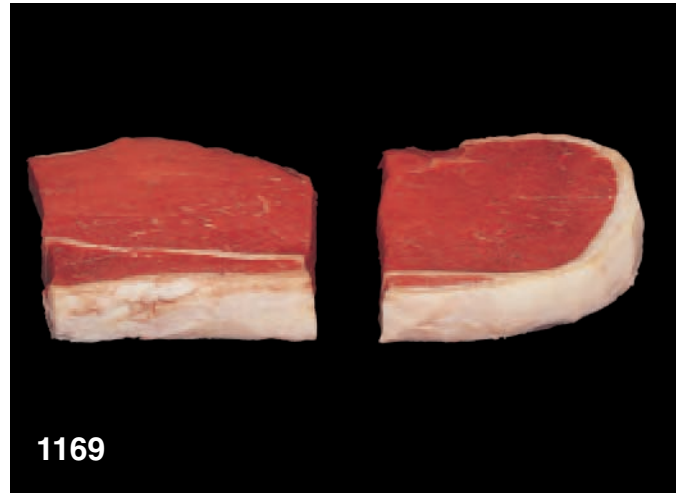


This steak is prepared from Item No. 167F Beef Round, Knuckle, Side Roast (IM) by cuts across the grain or at right angles to it, if necessary, to fulfill the purchaser's specification as to portion size or thickness.

1169 Beef Round, Top (Inside) Round Steak



The steaks may be prepared from any top (inside) round item. The thick opaque portion of the *gracilis* membrane shall be removed as described in Item No. 169. The top round may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.

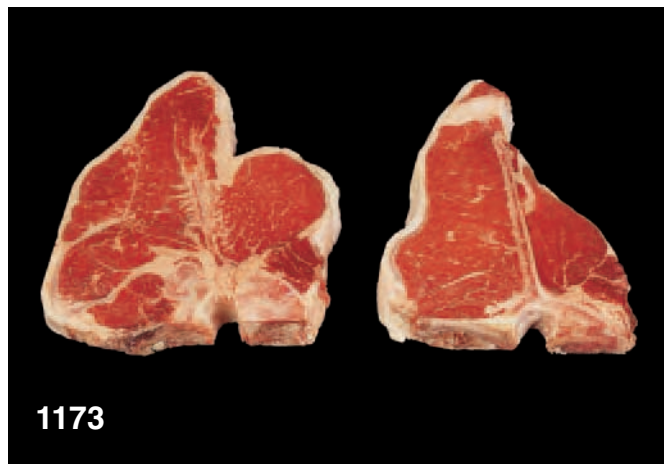


1170A Beef Round, Bottom (Gooseneck) Round Steak



The steaks may be prepared from any beef bottom round item meeting the end item requirements of Item No. 170A. The bottom round may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.





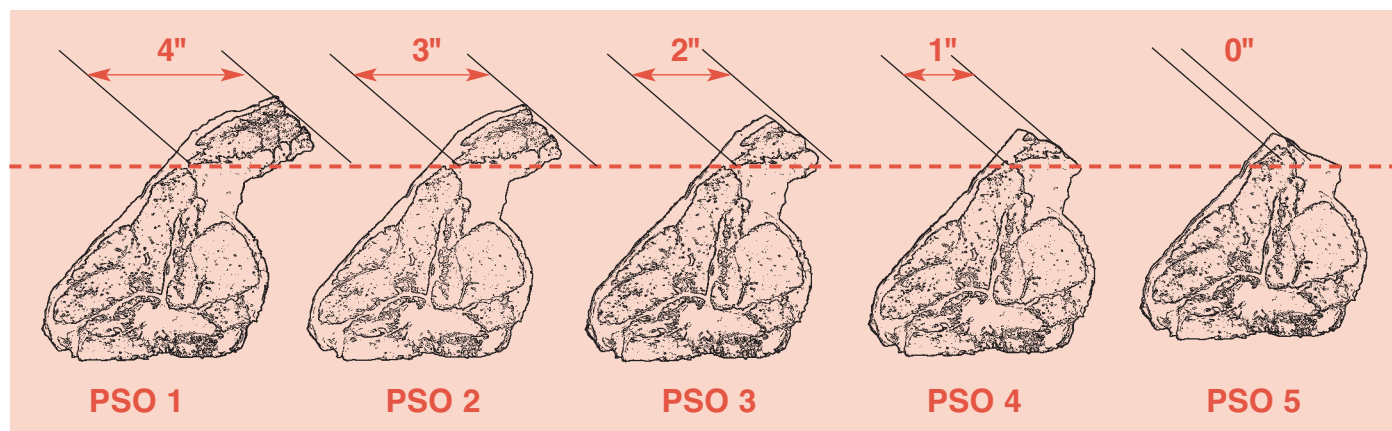
1173 Beef Loin, Porterhouse Steak



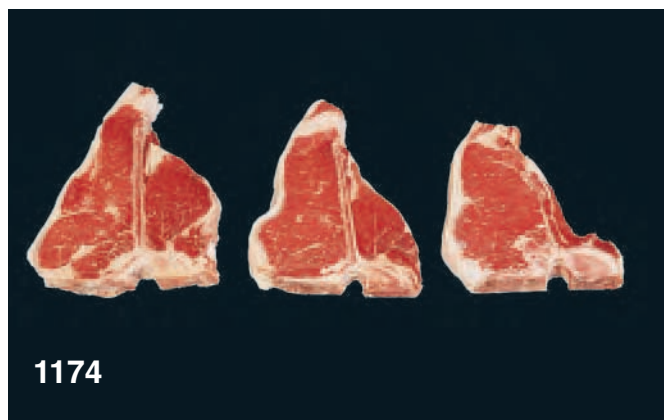
The steaks shall be prepared from any beef short loin item. The minimum width of the tenderloin shall be at least 1.25 inches (3.2 cm) when measured parallel to the length of the back bone.

The purchaser may specify the following tail length options for Item No. 1173 above, and Item Nos. 1174, 1179, 1179A, 1180, and 1180A, which follow. If not specified, the tail length will not exceed 1.0 inch (2.5 cm) from the *longissimus dorsi*.

- PSO: 1 - 4.0 inches (10.0 cm)
- 2 - 3.0 inches (7.5 cm)
- 3 - 2.0 inches (5.0 cm)
- 4 - 1.0 inch (2.5 cm)
- 5 - No tail except that of the specified fat trim dimension
- 6 - Other as specified



Graphic illustration of the length of tail difference on porterhouse and T-bone steaks.



1174 Beef Loin, T-bone Steak

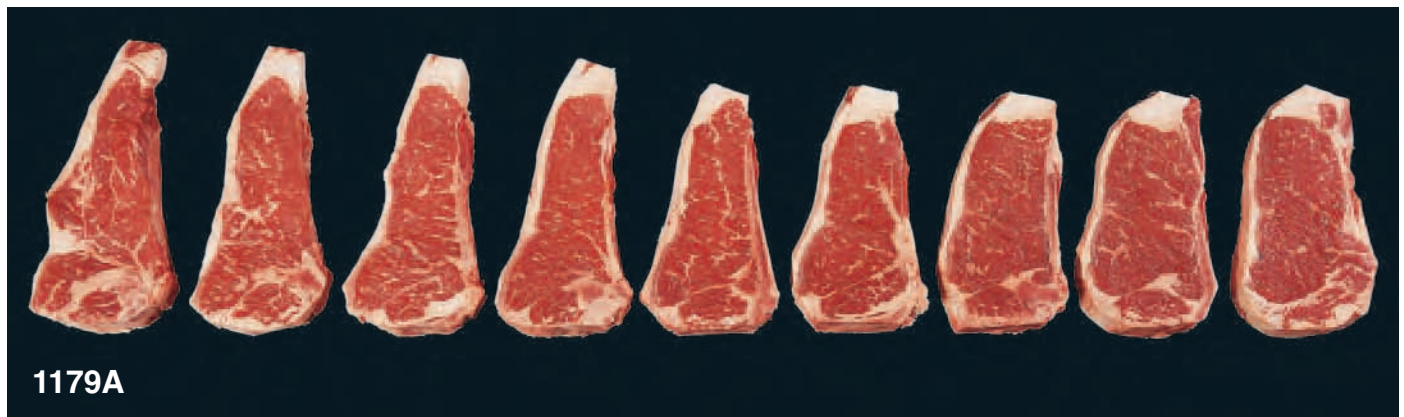


The steaks shall be prepared from any beef short loin item. The minimum width of the tenderloin shall be at least 0.5 inch (13 mm) when measured parallel to the length of the back bone. See Item No. 1173 for purchaser tail length options.

1179 Beef Loin, Strip Loin Steak, Bone In



The steaks shall be prepared from any beef short loin or bone-in strip loin item provided the item meets the end requirements described in Item No. 175. In further preparing the steaks, the protruding edge of the chine bone shall be excluded so that no portion of the spinal groove is present. *See Item No. 1173 for purchaser tail length options.*



1179A Beef Loin, Strip Loin Steak, Bone In, Center-Cut



This item, in addition to meeting the requirements of Item No. 1179, shall be further prepared by excluding the posterior or sirloin butt end of the bone-in strip loin at or

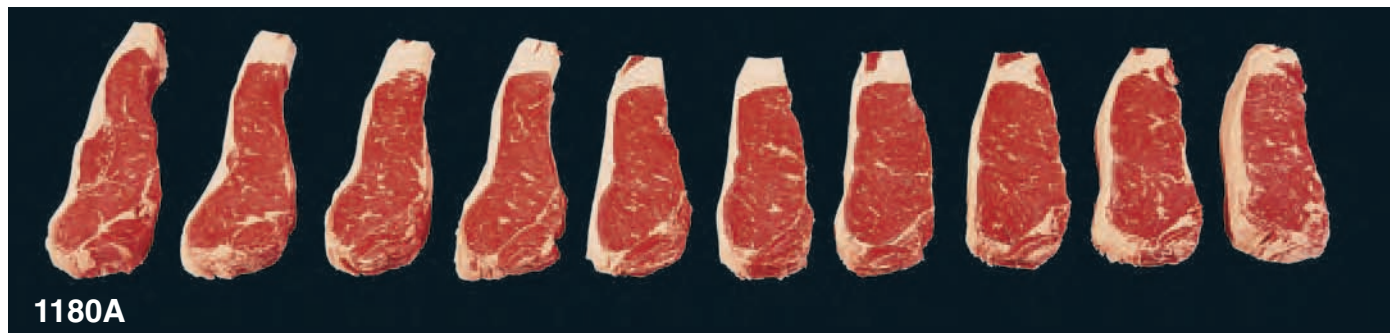
anterior to the *gluteus medius*. The *gluteus medius*, if present, may appear only on one side of the steak. *See Item No. 1173 for purchaser tail length options.*

1180 Beef Loin, Strip Loin Steak, Boneless



The boneless steaks shall be prepared from any beef short loin, bone-in strip loin, or boneless strip loin item, provided the item meets the end requirements of Item No. 180. All bones and cartilages shall be excluded. *See Item No. 1173 for purchaser tail length options.*



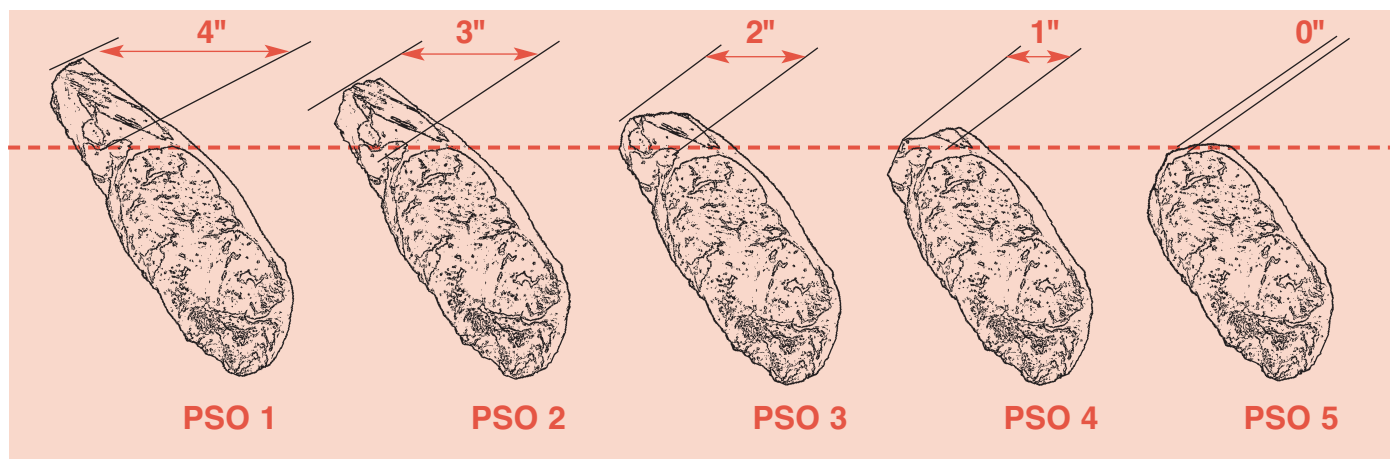


1180A Beef Loin, Strip Loin Steak, Boneless, Center-Cut

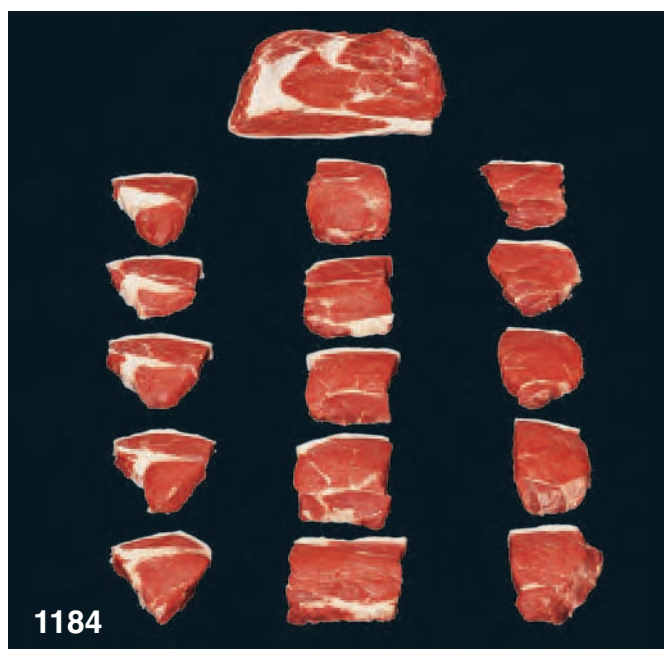
This item, in addition to meeting the requirements of Item No. 1180, shall be further prepared by excluding the posterior or sirloin butt end of the boneless strip loin at or



anterior to the *gluteus medius*. The *gluteus medius*, if present, may appear only on one side of the steak.



Graphic illustration of the length of tail difference on strip loin steaks, (bone in and boneless).



1184 Beef Loin, Top Sirloin Butt Steak, Boneless

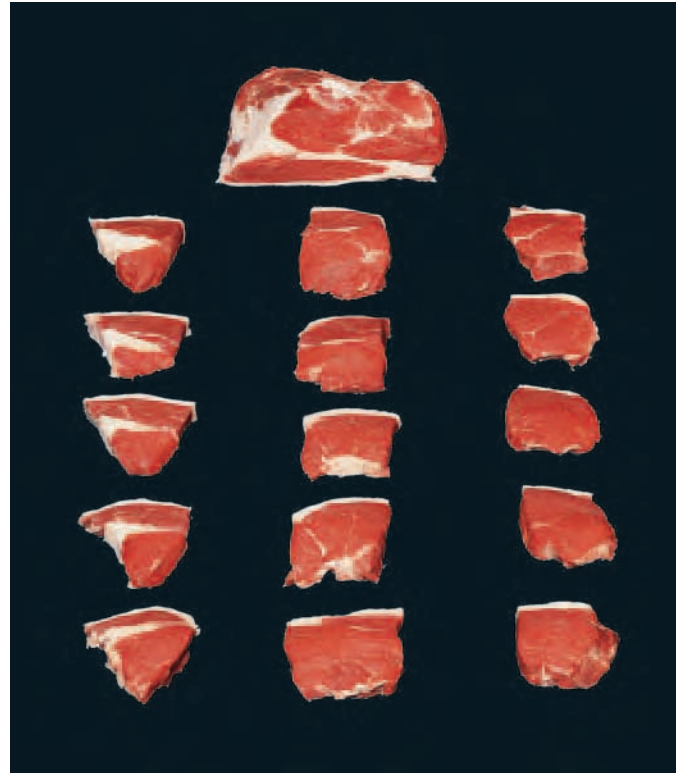


The boneless steaks may be prepared from any top sirloin butt, provided the item meets the end requirements of Item No. 184. Prior to cutting the top sirloin butt into steaks, it shall be faced by a straight cut to exclude the heavy connective tissue closely associated with the protuberance of the femur so that the appearance of the *gluteus medius* is oval in shape. The boneless top sirloin butt may be separated into sections reasonably parallel to the backbone line to accommodate the cutting of specified portion-size steaks. The sections shall be cut into steaks reasonably parallel to the cut surface of the round end.

1184A Beef Loin, Top Sirloin Butt Steak, Semi Center-Cut, Boneless



In addition to the preparation requirements described in Item No. 1184, these boneless top sirloin butt steaks shall be prepared from the *gluteus medius* and the *biceps femoris* muscles of the top butt. If present, however, the *longissimus dorsi* muscle may also be included in the steak.

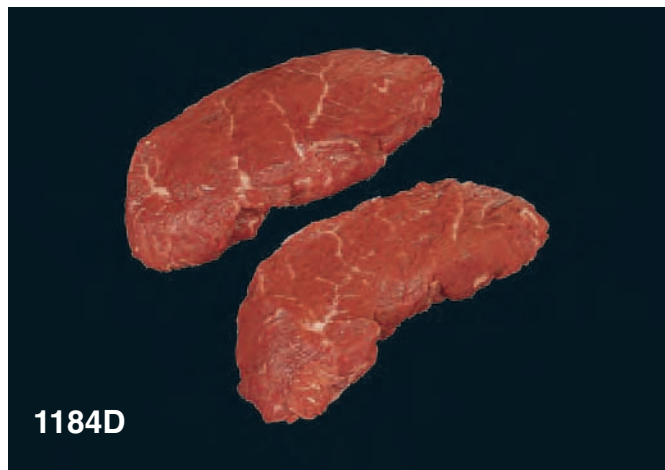


1184B Beef Loin, Top Sirloin Butt Steak, Center-Cut, Boneless (IM)



In addition to the preparation requirements described in Item No. 1184, these boneless top sirloin steaks shall be prepared only from the *gluteus medius* muscle.





1184D Beef Loin, Top Sirloin Cap Steak, Boneless (IM)



This steak is prepared from *biceps femoris* muscle or sirloin cap from any beef top sirloin item, provided the sirloin cap meets the end requirements of Item No. 184D. The boneless steaks shall be made into specified portion size or thickness by slicing the sirloin cap at an approximate right angle to the grain or direction of the muscle fibers. This item is sometimes referred to as a “Coulotte Steak.”



1184F Beef Loin, Top Sirloin Butt Steak, Center Cut, Boneless, Seamed (IM)



These steaks are prepared from a top butt as described in Item No. 184F. The steaks shall be separated according to the side of the top butt from which they were produced. All steaks are cut across the grain to the desired portion size or thickness requested by the purchaser. As displayed in the accompanying photograph the steaks on the right are sometimes referred to as “Baseball Cut” steaks or filet-style steaks. The steaks on the left are sometimes referred to as sirloin or strip-style steaks. Purchasers who desire only steaks from a specific side should contact their supplier for their availability.



1185A Beef Loin, Bottom Sirloin Butt, Flap Steak (IM)



The steaks shall be prepared from the *obliquus abdominis internus* muscle or flap portion of the bottom sirloin butt as described in Item No. 185A. The boneless steaks shall be made into specified portion size or thickness by slicing the flap at an approximate right angle to the grain or direction of the muscle fibers.

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak (IM)



The steaks shall be prepared from the *rectus femoris* and *vastus lateralis* muscles or knuckle portion of the bottom sirloin butt as described in Item No. 185B. The boneless steaks shall be made into specified portion size or thickness by slicing the ball tip at an approximate right angle to the grain or direction of the muscle fibers.



1185B

1185C Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak (IM)



The steaks shall be prepared from the *tensor fasciae latae* muscle or triangle portion of the bottom sirloin butt as described in Item No. 185C. The boneless steaks shall be made into specified portion size or thickness by slicing the tri-tip at an approximate right angle to the grain or direction of the muscle fibers.



1185C

1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)



This item is as described in Item No. 1185C, except steaks shall be trimmed practically free of fat.



1185D

1189 Beef Loin, Tenderloin Steak



The steaks shall be prepared from any beef tenderloin item meeting the end requirements of Item No. 189. The narrowest diameter of the cut surface of the *psaos major* or main tenderloin muscle, exclusive of its fat cover, must be a minimum of 1.0 inch (2.5 cm). Any fat or lean not firmly attached to the *psaos major* shall be excluded. Maximum surface fat thickness where present shall be 0.125 inch (3 mm) unless otherwise specified by the purchaser.



1189

1189A Beef Loin, Tenderloin Steak, Side Muscle On, Defatted



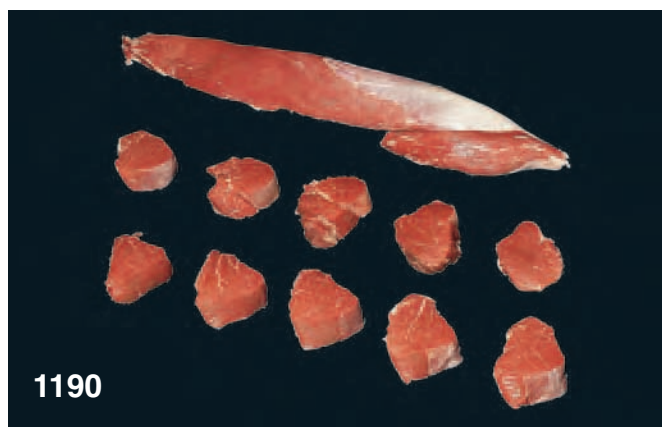
The defatted steaks shall be prepared from any beef tenderloin item meeting the end requirements described in Item No. 189A. The narrowest diameter of the cut surface of the *psaos major* or main tenderloin muscle, exclusive of any remaining surface fat cover, must be a minimum of 1.0 inch (2.5 cm).



1190 Beef Loin, Tenderloin Steak, Side Muscle Off, Defatted



The side muscle or chain off steaks shall be prepared from any beef tenderloin item meeting the end requirements described in Item No. 190. The narrowest diameter of the cut surface of the *psaos major* or main tenderloin muscle, exclusive of any remaining traces of surface fat cover, must be a minimum of 1.0 inch (2.5 cm).



1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned



The side muscle or chain off steaks shall be prepared from any beef tenderloin item meeting the end requirements described in Item No. 190A. The narrowest diameter of the cut surface of the *psaos major* or main tenderloin muscle, exclusive of any traces of remaining surface fat cover, must be a minimum of 1.0 inch (2.5 cm).



1190B Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned, Center-Cut



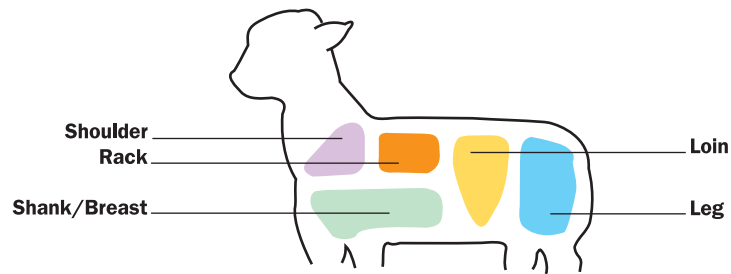
This item shall be prepared as described in Item No. 1190A, except the narrowest diameter of the cut surface of the *psaos major* or main tenderloin muscle, exclusive of any traces of remaining surface fat cover, must be a minimum of 1.5 inches (3.8 cm).

1190C Beef Loin, Tenderloin Tips



Tenderloin tips shall be prepared from any beef tenderloin item that meets these requirements. Tips may consist of any portion of the thin end of the *psaos major*, *psaos minor*, or *iliacus* muscles and shall consist of pieces that are no less than 1.5 square inches (3.8 sq cm) and are no less than 0.5 inch (13 mm) thick at any point.

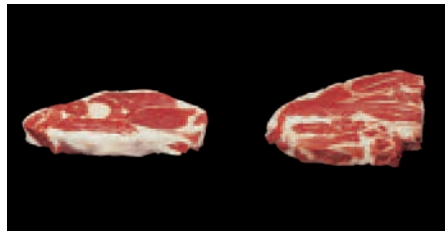
LAMB



NAMPS/IMPS Number (North American Meat Processors Association/Institutional Meat Purchase Specifications)
©1997 North American Meat Processors Association



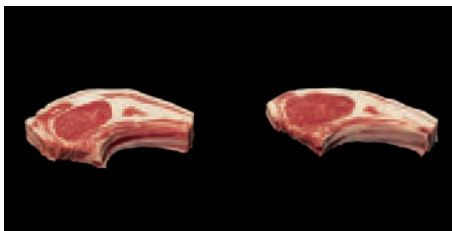
208 Lamb Shoulder, Square Cut, Boneless



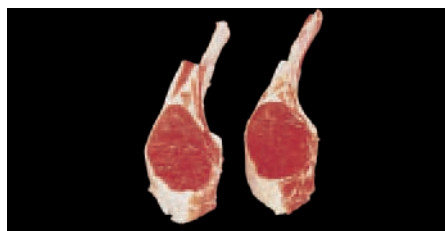
1207 Lamb Shoulder Chops



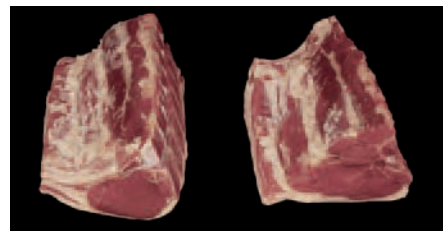
204C Lamb Rack, Roast-Ready, Frenched



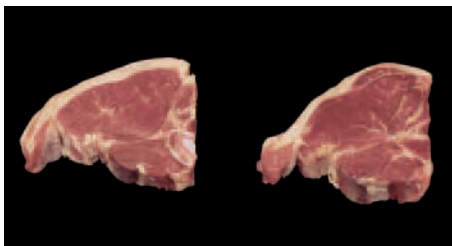
1204B Lamb Rib Chops



1204D Lamb Rib Chops, Frenched, Special



232 Lamb Loin, Trimmed, Split



1232A Lamb Loin Chops



233E Lamb Leg, Steamship, 3/4, Aitch Bone Removed



234 Lamb Leg, Boneless



210 Lamb Foreshank



209A Lamb Ribs, Breast Bones Off

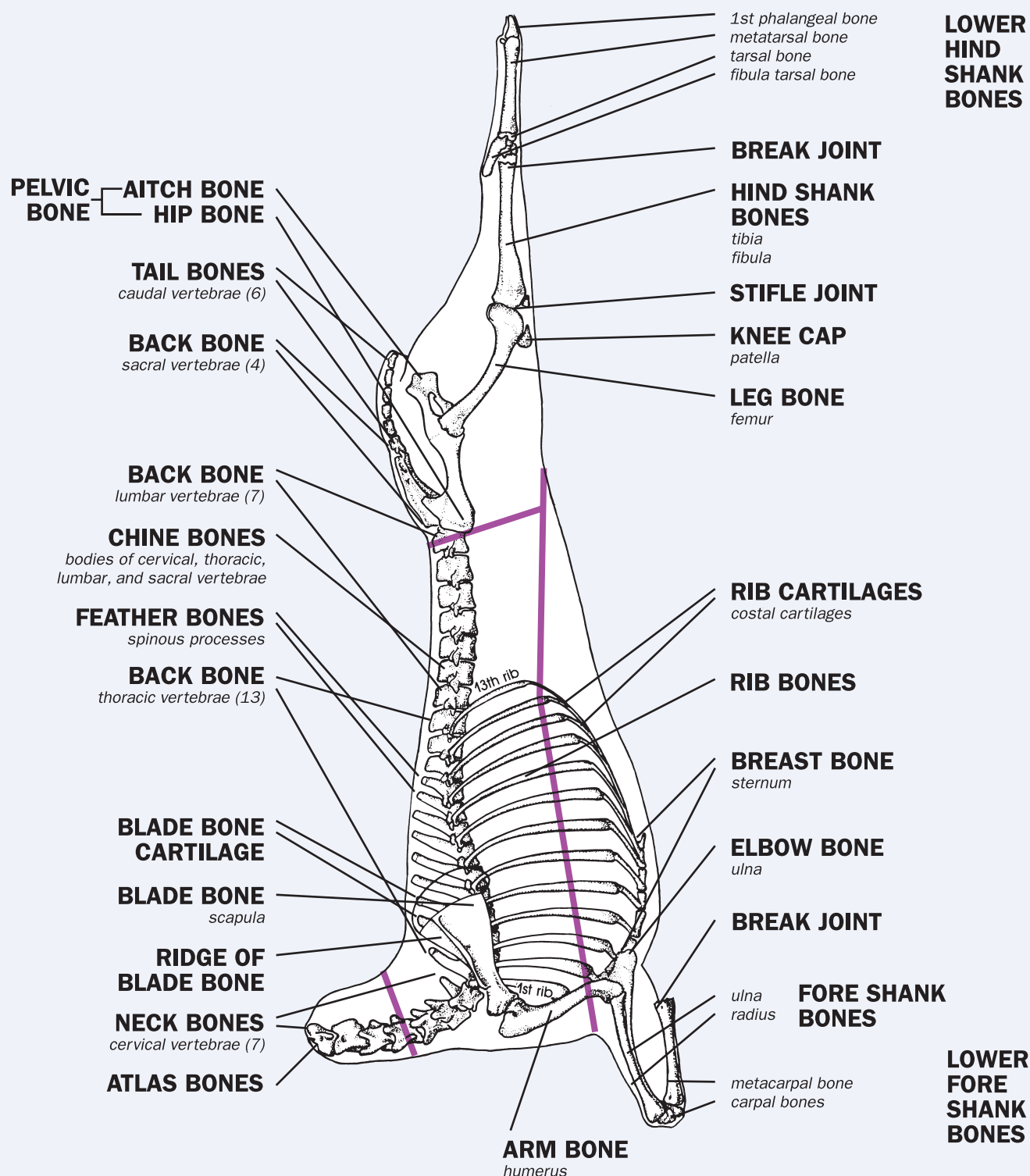


295 Lamb for Stewing

The above cuts are a partial representation of NAMPS/IMPS items.

Lamb Skeletal Chart

Location, Structure, and Names of Bones

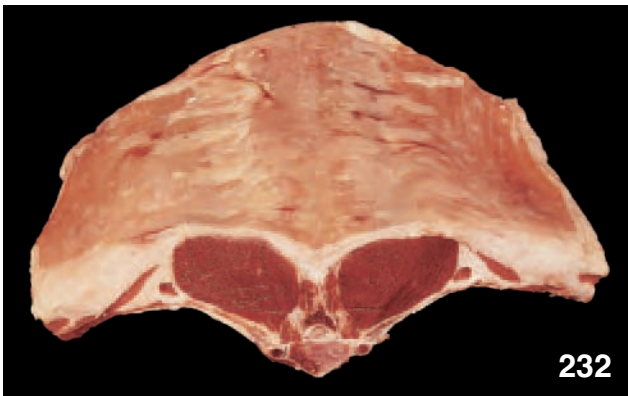


Courtesy of the American Meat Science Association.

LAMB PRIMAL CUTS



Lamb Legs, Double



Lamb Loin, Double

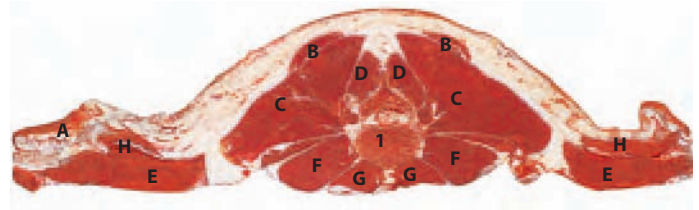


Lamb Hotel Rack



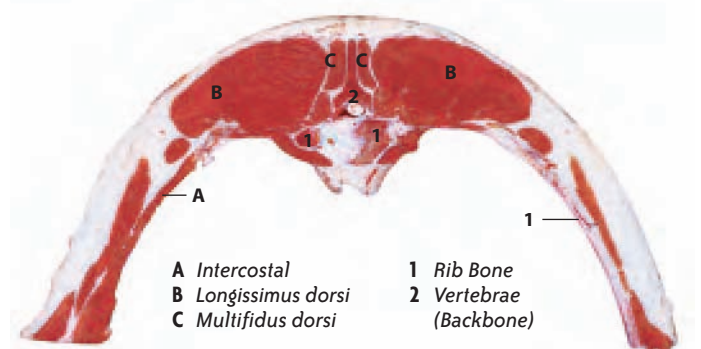
Lamb Shoulder, Square-Cut

LOIN-LEG SEPARATION



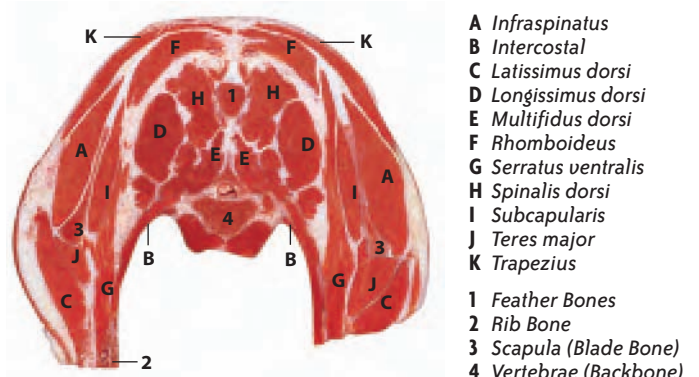
- | | | |
|---------------------|-------------------------------|-------------------------------|
| A Cutaneus trunci | E Obliquus internus abdominis | H Obliquus externus abdominis |
| B Gluteus medius | F Psoas major | 1 Vertebrae (Backbone) |
| C Longissimus dorsi | G Psoas minor | |
| D Multifidus dorsi | | |

LOIN-RACK SEPARATION



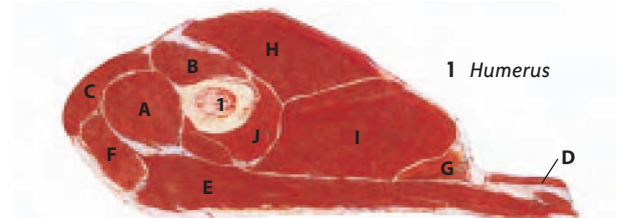
- | | |
|---------------------|------------------------|
| A Intercostal | 1 Rib Bone |
| B Longissimus dorsi | 2 Vertebrae (Backbone) |
| C Multifidus dorsi | |

RACK-SHOULDER SEPARATION



- | |
|------------------------|
| A Infraspinatus |
| B Intercostal |
| C Latissimus dorsi |
| D Longissimus dorsi |
| E Multifidus dorsi |
| F Rhomboideus |
| G Serratus ventralis |
| H Spinalis dorsi |
| I Subcapularis |
| J Teres major |
| K Trapezius |
| 1 Feather Bones |
| 2 Rib Bone |
| 3 Scapula (Blade Bone) |
| 4 Vertebrae (Backbone) |

SHOULDER-BRISKET SEPARATION



- | | | |
|------------------------|---------------------------------|--------------------------------|
| A Biceps brachii | F Pectoralis superficialis | I Triceps brachii, long head |
| B Brachialis | G Tensor fasciae antebrachii | J Triceps brachii, medial head |
| C Brachiocephalicus | H Triceps brachii, lateral head | |
| D Cutaneus trunci | | |
| E Pectoralis profundus | | |

INDEX LAMB PRODUCTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
200	Carcass	2910	80	41–55	55–65	65–75	75–up
200A	Carcass, 3 Way	2911	80	41–55	55–65	65–75	75–up
200B	Carcass, Block-Ready	2912	80	41–55	55–65	65–75	75–up
204	Rack	2941	81	4–5	5–7	7–9	9–up
204A	Rack, Chined	2942	81	2–down	2–3	3–4	4–up
204B	Rack, Roast-Ready	2951	81	2–down	2–3	3–4	4–up
204C	Rack, Roast-Ready, Frenched	2945	82	2–down	2–3	3–4	4–up
204D	Rack, Roast-Ready, Frenched, Special	2946	82	1.5–down	1.5–2.5	2.5–3.5	3.5–up
204E	Rack, Ribeye Roll	2943	82	1–down	1–1.5	1.5–2.5	2.5–up
206	Shoulder	2937	82	14–19	19–23	23–27	27–up
207	Shoulder, Square-Cut	2913	83	5–6	6–8	8–10	10–up
207A	Shoulder, Outside	2938	83	3–down	3–4	4–5	5–up
208	Shoulder, Square-Cut, Boneless	2929	83	4–5	5–7	7–9	9–up
208A	Shoulder, Outside, Boneless	2934	83	2–down	2–3	3–5	5–up
208B	Shoulder, Arm Out, Boneless	2939	84	3–down	3–4	4–6	6–up
208C	Shoulder, Inside Roll, Boneless	2940	84	1.5–down	1.5–2.5	2.5–3.5	3.5–up
209	Breast	3002	84	2–down	2–3	3–4	4–up
209A	Ribs, Breast Bones Off	3008	84	2–down	2–3	3–4	4–up
209B	Shoulder, Ribs	3007	85	1–down	1–2	3–4	4–up
210	Foreshank	3010	85	0.5–1	1–1.5	1.5–2	2–up
229A	Hindsaddle, Long-Cut, Trimmed	3030	85	23–29	29–36	36–41	41–up
230	Hindsaddle	3031	85	20–25	25–30	30–35	35–up
231	Loins	3032	86	6–8	8–11	11–13	13–up
232	Loins, Trimmed	2953	86	4–5	5–7	7–9	9–up
232A	Loin, Block-Ready, Trimmed	2962	87	1–2	2–3	3–4	4–up
232B	Loins, Double, Boneless	2958	87	2–down	2–3	3–5	5–up
232C	Loin, Single, Boneless		87	1–down	1–1.5	1.5–2.5	2.5–up
232D	Loin, Short Tenderloin	2961	87	0.5–down	0.5–1	1–2	2–up
233	Legs	2964	88	6–9	9–13	13–17	17–up
233A	Leg, Trotter Off	2994	88	5–9	9–13	13–17	17–up
233C	Leg, Trotter Off, Semi-Boneless	2972	88	4–8	8–12	12–16	16–up
233D	Leg, Shank Off, Semi-Boneless	2995	89	3–5	5–7	7–10	10–up

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
233E	Leg, Steamship, 3/4, Aitch Bone Removed	2967	89	5-7	7-9	9-11	11-up
233F	Leg, Hindshank	2997	89	1-down	1-2	2-up	
233G	Leg, Hindshank, Heel On	2969	90	1-down	1-up		
234	Leg, Boneless	2973	90	5-8	8-11	11-13	13-up
234A	Leg, Shank Off, Boneless	2974	90	6-8	8-9	9-11	11-up
234C	Leg, Bottom, Boneless		90	1-3	2-4	4-6	6-up
234D	Leg, Outside, Boneless	2987	91	1-down	1-1.5	1.5-3	3-up
234E	Leg, Inside, Boneless	2985	91	1-down	1-1.5	1.5-2	2-up
234F	Leg, Sirloin Tip, Boneless	2989	91	0.5-down	0.5-1.5	1.5-2.5	2.5-up
234G	Sirloin, Boneless	2982	92	2-down	2-3	3-4	4-up
235	Back	3033	92	11-12	12-14	14-16	16-18
236	Back, Trimmed	3034	92	8-11	11-13	13-15	15-up
246	Tenderloin	2961	93	0.5-down	0.5-1.5	1.5-2.5	2.5-up
295	Lamb for Stewing	3016	93	Amount as Specified			
295A	Lamb for Kabobs	3017	93	Amount as Specified			
296	Ground Lamb	2998	94	Amount as Specified			

ORDERING DATA

Purchaser Specified Options (PSO)

Purchasers may specify a number of different options on the products they wish to purchase. These options (PSO) include, among others, a combination of quality grade and yield grade, state of refrigeration, fat limitation measurements, and processing instructions. Some of these options are explained in more detail in the Introductory Section at the front of *The Meat Buyer's Guide*, or later in this section, or in the appropriate Item Description. Purchasers who have special needs or specifications should contact their suppliers.

State of Refrigeration

A FRESH	28°F (–2.2°C) or higher
B FROZEN	28°F (–2.2°C) or lower
C PSO	0°F (–17.8°C) or lower

Product may be ordered fresh or frozen. The term *fresh chilled* is used by the USDA Agricultural Marketing Service to describe product that has not been previously frozen.

Grade

The system of lamb and mutton grading is explained in detail in the Introductory Section at the front of *The Meat Buyer's Guide*. Carcasses within the ovine species are classified as lamb, yearling mutton, or mutton depending upon their evidences of maturity as indicated by the development of muscular and skeletal systems. The youngest carcasses are called Lamb, and this is the product primarily used in food-service establishments. All product featured in *The Meat Buyer's Guide* is lamb.

The purchaser may specify the quality and yield grade desired for any item. In most instances, due to further trimming by suppliers, the yield grade will not appear on the product. The official USDA grade designation will appear in any one or any combination of the following ways: (1) container markings, (2) on individual bags or wrapping material, or (3) legible roller brand appearing on the meat. The processor shall comply with FSIS grade labeling procedures.

Fat Limitation Options (FLO)

CARCASSES AND PRIMAL CUTS

The purchaser may specify yield grade and/or maximum average thickness of surface fat.

CUTS AND ROASTS

Except for shank items, the purchaser shall specify one of the following maximum average thicknesses of surface fat unless definite fat limitations are indicated in the detailed Item Descriptions.

Maximum Average Thickness*	Maximum at Any One Point
0.25 inch (6 mm)	0.1875 inch (9 mm)
0.125 inch (3 mm)	0.25 inch (6 mm)
Practically Free (75 percent lean/seam surface exposed)	0.125 inch (3 mm)
Peeled/Denuded (remaining fat shall not exceed 1.0 inch (2.5 cm) in any dimension)	0.125 inch (3 mm)
Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed)	0.125 inch (3 mm)

*NOTE: When average fat thicknesses are specified in Item Descriptions, the appropriate "Maximum at Any One Point" limitation shall apply.

CHOPS

The purchaser shall specify one of the following maximum (at any one point) thicknesses of surface fat on the edges of the chop unless definite fat limitations are indicated in the detailed Item Descriptions. If not specified, fat thickness shall not exceed 0.25 inch (6 mm) at any one point.

Maximum Fat Thickness at Any One Point for Portion Cuts†
0.25 inch (6 mm)
0.125 inch (3 mm)
Practically Free (75 percent lean/seam surface exposed and remaining fat shall not exceed 0.125 inch (3 mm))
Peeled/Denuded (remaining fat shall not exceed 1.0 inch (2.5 cm) in any dimension and/or 0.125 inch (3 mm) in thickness)
Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed and remaining fat shall not exceed 0.125 inch (3 mm))

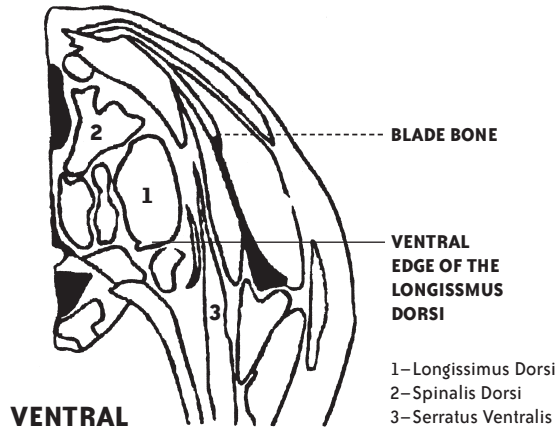
†When fat trim requirements are specified by the purchaser or within the individual Item Description, all fell shall be removed

CUTTING INSTRUCTIONS

Style A

Separation A — Style A

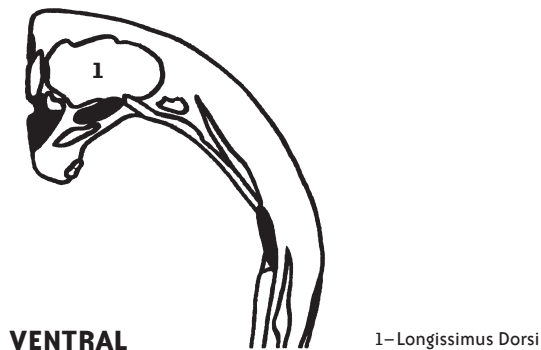
SHOULDER-BRACELET SEPARATION DORSAL



The shoulder is separated from the bracelet by a straight cut between the 4th and 5th ribs, leaving 4 ribs on the shoulder. The cut surface (see figure) shall expose the *spinalis dorsi* to be dorsal in relationship to the *longissimus dorsi*.

Separation B — Style A

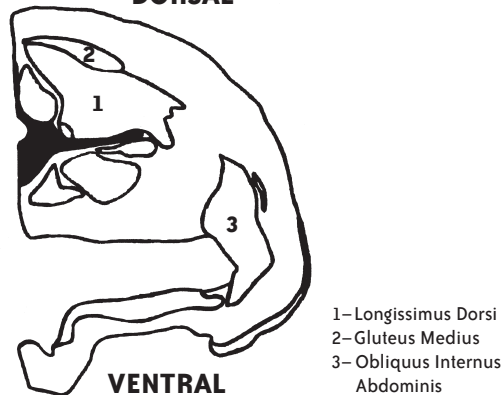
BRACELET-LOIN SEPARATION DORSAL



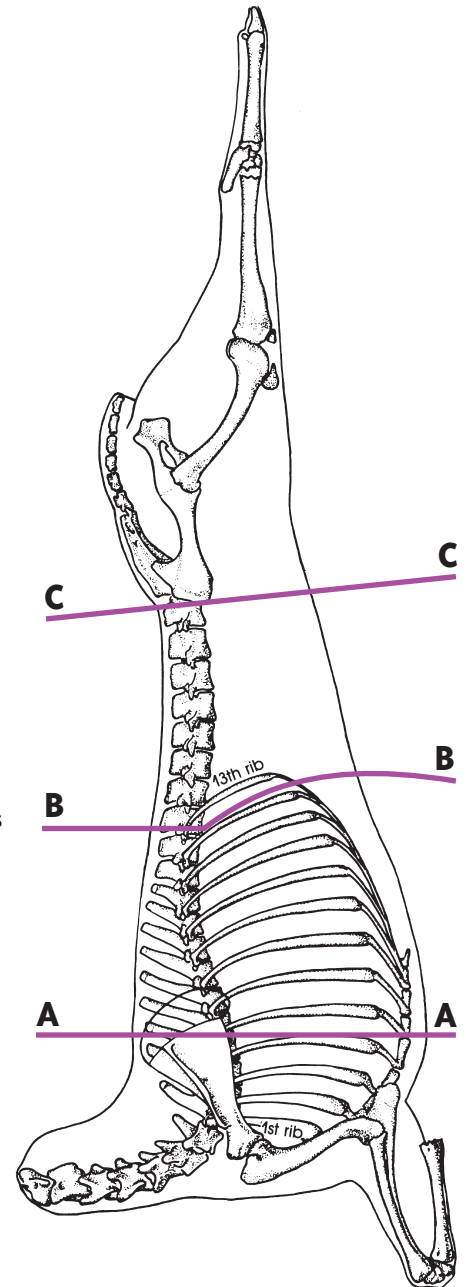
The bracelet is separated from the loin by a cut that follows the natural curvature between the 12th and 13th ribs. Leaving 8 ribs (ribs 5–12) with the bracelet and no more than 1 rib remaining with the loin.

Separation C — Style A

LOIN-LEG SEPARATION DORSAL

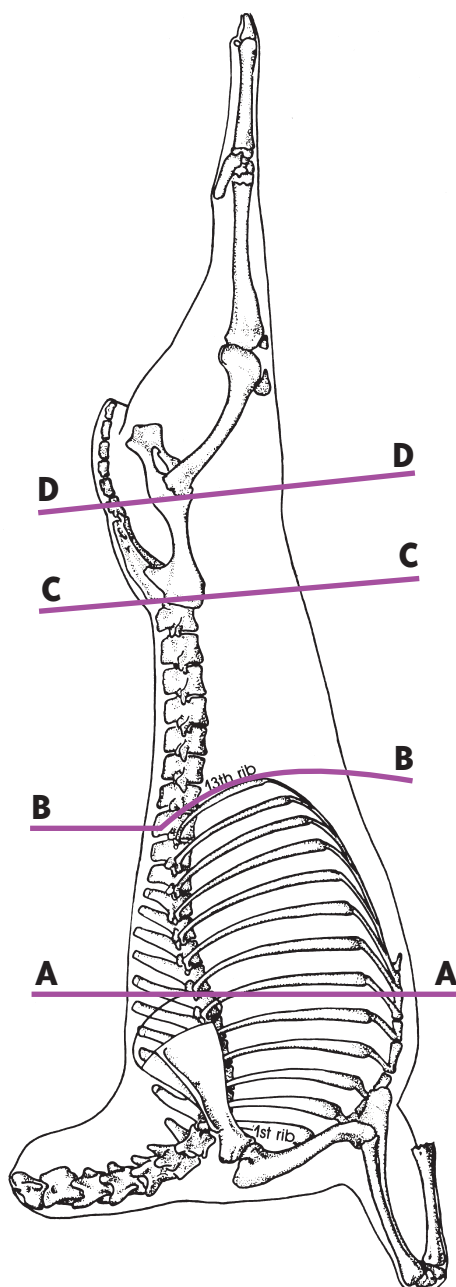


The leg is separated from the loin by a straight cut, approximately perpendicular to the length of the leg, passing anterior to the hip bone and hip bone cartilage. The cut surface, which is approximately perpendicular to the length of the leg, exposes the *gluteus medius* and does not expose the *tensor fasciae latae* (see figure).



CUTTING INSTRUCTIONS

Style B



The shoulder is separated from the bracelet by a straight cut between the 5th and 6th ribs, leaving 5 ribs on the shoulder. The cut surface (see figure) shall expose the *spinalis dorsi* to be dorsal in relationship to the *longissimus dorsi*, and the *serratus ventralis* shall not extend past (dorsal to) the ventral edge of the *longissimus dorsi*.

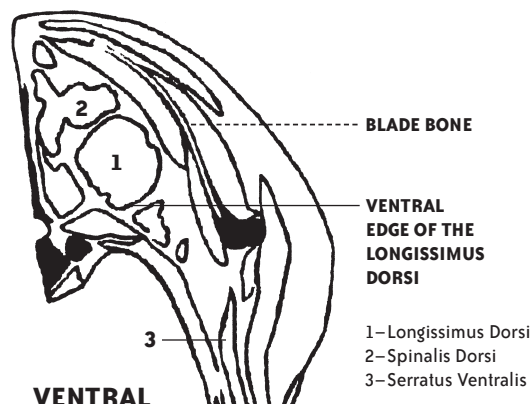
The bracelet is separated from the loin by a cut that follows the natural curvature posterior to the 13th rib. Leaving 8 ribs (ribs 5–12) with the bracelet and no rib remaining with the loin.

The leg is separated from the loin by a straight cut, approximately perpendicular to the length of the leg, passing anterior to the hip bone and hip bone cartilage. The cut surface, which is approximately perpendicular to the length of the leg, exposes the *gluteus medius* and does not expose the *tensor fasciae latae* (see figure).

Separation A — Style B

SHOULDER-BRACELET SEPARATION

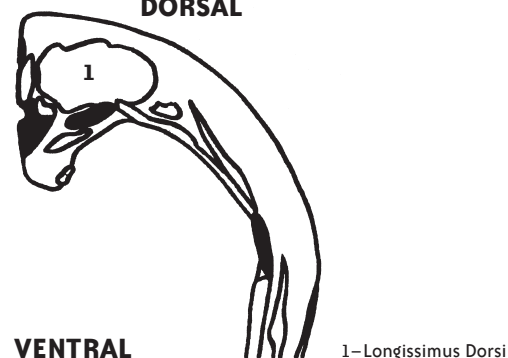
DORSAL



Separation B — Style B

BRACELET-LOIN SEPARATION

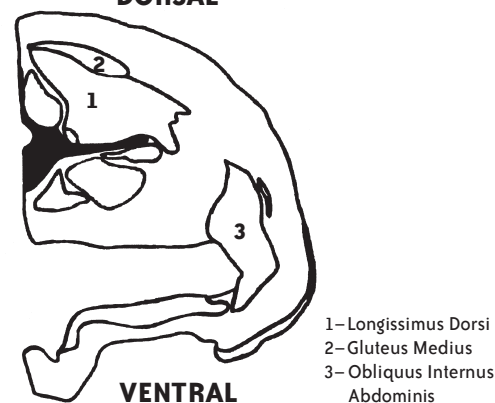
DORSAL



Separation C — Style B

LOIN-LEG SEPARATION

DORSAL

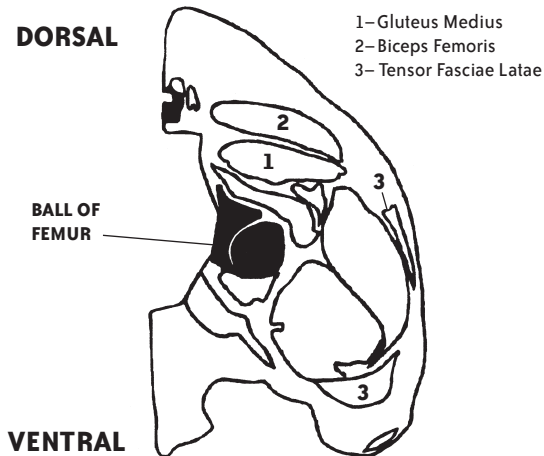


CUTTING INSTRUCTIONS

Style B

Separation D — Style B

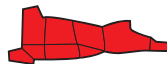
SIRLOIN-LEG SEPARATION



The leg is separated from the sirloin by a straight cut: (1) approximately perpendicular to the length of the leg; (2) starting at the juncture of the last sacral and first caudal vertebra and (3) passing anterior to the protuberance of the femur (while exposing the ball of the femur). The cut surface (see figure) shall expose: (1) the *gluteus medius* to be approximately equal in size to the *biceps femoris* and (2) the *tensor fasciae latae* shall be exposed and shall not extend around the knuckle.

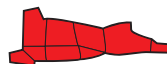


200 Lamb Carcass



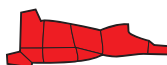
A lamb, yearling mutton, or mutton carcass is the entire unsplit carcass. Bloody tissue, frayed ends at the neck, and practically all heart fat shall be removed. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion shall be trimmed close to the lean.

200A Lamb Carcass, 3 Way



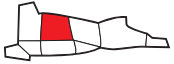
This item is as described in Item No. 200, except the carcass is separated into 3 portions. The portions are a double shoulder, back, and leg. All 3 double portions are packaged together. The carcass separation is made according to Style A, unless Style B is specified.

200B Lamb Carcass, Block-Ready

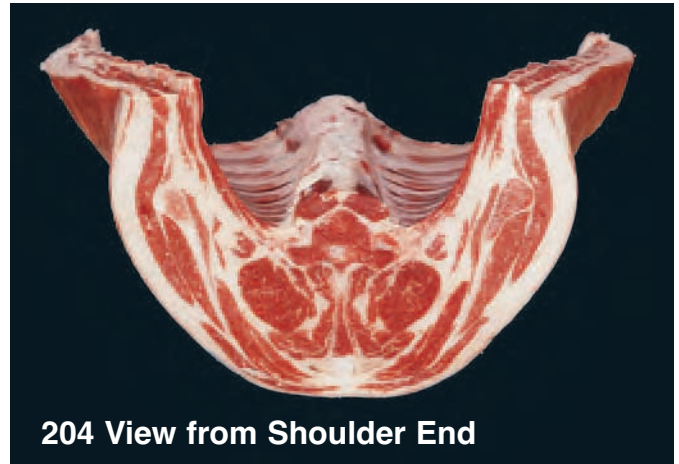


This item is as described in Item No. 200, except, unless otherwise specified, the carcass is separated into single portions. The portions are square-cut shoulders, racks, loins, foreshanks, breasts, and legs. The individual single portions are packaged together. The foreshank separation from the brisket end of the breast is made through the natural seam by a cut that passes through the web (*pectorales superficialis*). The trotter or lower foreshank shall be removed at the knee joint. The hanging tender and kidneys are to be excluded. The carcass separation is made according to Style A, unless Style B is specified.

204 Lamb Rack



The rib rack is the portion remaining after the removal of the shoulder, breast, and loin portions of the carcass. The loin is removed as in Style A unless Style B is specified. The breast is removed by a straight cut no more than 4 inches (10.0 cm) from the ventral edge of the *longissimus dorsi* (ribeye) muscle. The diaphragm and fat along the ventral side of the vertebrae shall be removed. Unless otherwise specified, the rack is often packaged split.



204 View from Shoulder End

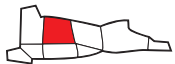


204 Lamb Rack, Single



204 View from Loin End

204A Lamb Rack, Chined



This item is prepared from a split rack as described in Item No. 204. The chine bone or protruding edge of the vertebrae shall be removed such that the lean is exposed between the ribs and the feather bones, leaving the feather bones attached. The blade bone and associated cartilage and fell membrane shall also be excluded.



204A

204B Lamb Rack, Roast-Ready



The term *Block-Ready* is used interchangeably with *Roast-Ready* in describing this item.

This item, as described in Item No. 204A, is further prepared by removing the feather bones, exterior fat cover, backstrap, and *trapezius*, *infraspinatus*, and *latissimus dorsi* muscles. The measurement from the ventral edge of the *longissimus dorsi* to the point at which the breast is removed shall be no more than 3.0 inches (7.5 cm). The purchaser may specify a different length option, or PSO, as described below.

PSO: 1 - 2.0 inches (5.0 cm)
 2 - 1.0 inch (2.5 cm)
 3 - 0 inch (0 mm)



204C Lamb Rack, Roast-Ready, Frenched



The term *Block-Ready* is used interchangeably with *Roast-Ready* in describing this item.

This item as described in Item No. 204B is further prepared by removing the intercostal meat and lean and fat over the rib bones. Neither the exposed rib bone (Frenched) nor remaining intercostal meat, lean, and fat over the rib bones shall exceed 1.5 inches (3.8 cm) in length.



204D Lamb Rack, Roast-Ready, Frenched, Special

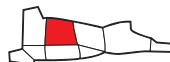


The term *Block-Ready* is used interchangeably with *Roast-Ready* in describing this item.

This item is described in Item No. 204B except in addition, the firmly attached *rhomboideus* and *subscapularis* muscles below where the blade bone had been removed shall also be excluded.



204E Lamb Rack, Ribeye Roll



In addition to meeting the requirements of Item No. 204D, this item shall also be made completely boneless, with membrane off, and trimmed so that the tail length is no more than 1.0 inch (2.5 cm) from the ventral edge of the *longissimus dorsi*.

206 Lamb Shoulder

All shoulders are available either as Style A: 4 Ribs (ribs 1 to 4) or Style B: 5 Ribs (ribs 1 to 5). Unless otherwise specified, the carcass separation is made according to Style A.



The thymus gland (sweetbread) and heart fat shall be closely removed. Purchaser may specify either a single or double shoulder.

207 Lamb Shoulder, Square-Cut



In addition to the requirements of Item No. 206, the fore-shank and brisket portion of the breast, as well as the neck, shall be removed by a straight cut approximately perpendicular to the rack side. The cut through the foreshank and brisket shall pass through the cartilaginous juncture of the first rib, and the cut removing the neck shall not leave more than 1.0 inch (2.5 cm) of neck on the shoulder. Purchaser may specify either a single or double shoulder.



207

207A Lamb Shoulder, Outside



This shoulder item shall consist of the foreshank with the lower foreshank or trotter removed, the humerus bone and all the associated muscles, and the blade bone, including all the muscles overlying it. The *cutaneous* (shoulder rose) muscle shall be removed when the underlying fat exceeds the surface fat thickness specified. All fat shall be trimmed following the natural curvature of the major muscles and scapula.



207A

208 Lamb Shoulder, Square-Cut, Boneless



This item is further prepared from a single Item No. 207 Shoulder by excluding all bones, cartilages, backstrap, fell, prescapular lymph gland, and heart fat. The brisket side shall expose the *pectoralis profundus* extending posterior to the 3rd rib mark and form an approximate right angle with the rib end. The shoulder shall be rolled with the ribeye lengthwise to the roll and netted or tied.



208

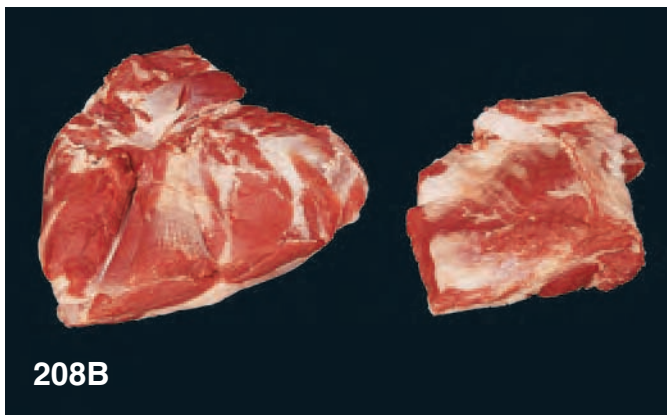
208A Lamb Shoulder, Outside, Boneless



This item is as described in Item No. 207A, except all bones and cartilages shall be excluded. The tendons on the elbow end shall be trimmed to be even with the lean. This item shall be netted or tied.



208A

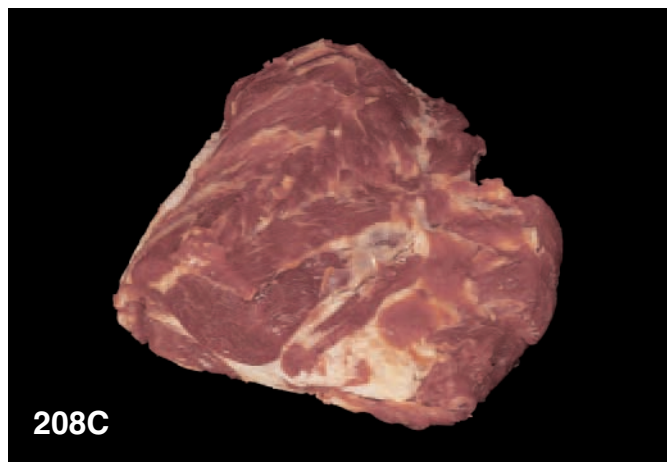


208B

208B Lamb Shoulder, Arm Out, Boneless



This item is produced from any lamb shoulder meeting the requirements of Item No. 208 after removal of any outside shoulder portion that may remain. The arm portion is separated from the blade portion by a cut that is ventral to, but no more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* muscle at the rack end, unless specified otherwise by the purchaser, but not to be less than 1.0 inch (2.5 cm) ventral from the *longissimus dorsi*. The outside shoulder and blade portion shall be individually packaged.



208C

208C Lamb Shoulder, Inside Roll, Boneless



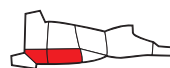
This item consists only of the muscle system under the blade bone that remains after the removal of the arm as described in Item No. 208B. The fat and lean above the blade bone and any cartilage shall be excluded. Unless specified differently, the tail length shall not be more than 3.0 inches (7.5 cm) ventral to the *longissimus dorsi*.

Purchaser may specify the following options:

- PSO: 1 - 2.0 inches (5.0 cm)
- 2 - 1.0 inch (2.5 cm)
- 3 - 0 inch (0 mm)

209 Lamb Breast

This item is that portion of the carcass ventral to the separation of the Item No. 204 Rack and posterior to the separation of the Item No. 206 Shoulder. The diaphragm may

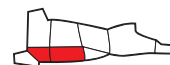


be removed. However, if present, the membranous portion of the diaphragm shall be trimmed close to the lean. The heart fat shall be closely removed.



209A

209A Lamb Ribs, Breast Bones Off

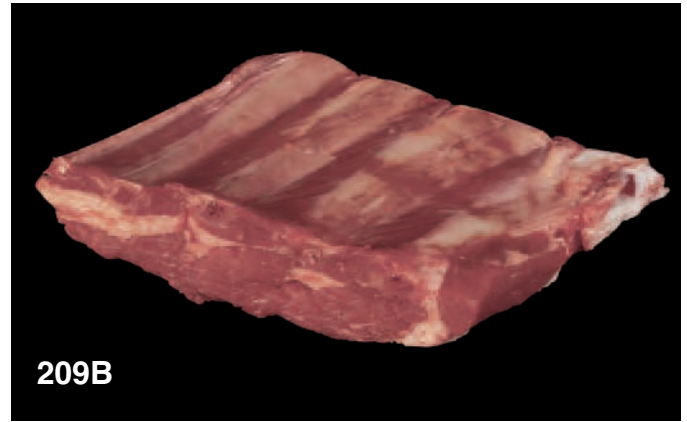


This item is prepared from Item No. 209 and shall consist of at least 7 ribs, and the intercostal muscles, *serratus ventralis*, and associated muscles immediately overlying the ribs. The cut shall be not less than 3.0 inches (7.5 cm) in width. The sternum and ventral edges of the costal cartilages shall be removed. The fell, *cutaneous trunci*, exterior fat cover, *latissimus dorsi*, and diaphragm shall be removed. This item shall be trimmed practically free of surface fat. This item is sometimes been referred to as "Denver Style Ribs."

209B Lamb Shoulder, Ribs

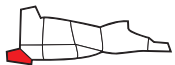


This item may be derived from any bone-in, square-cut shoulder item and shall include at least 4 ribs and the *intercostal* and *serratus ventralis* muscles. The item shall be trimmed practically free of surface fat. The dorsal edge shall have no evidence of the cartilaginous junctures of the ribs and thoracic vertebrae.



209B

210 Lamb Foreshank

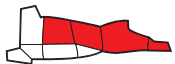


The foreshank shall be removed from the shoulder by a straight cut exposing the humerus and removed from the brisket by a cut through the natural seam and may contain a portion of the web muscle (*pectoralis superficialis*). The trotter or lower foreshank shall be removed at or above the knee joint.



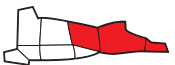
210

229A Lamb Hindsaddle, Long-Cut, Trimmed



This item is prepared from Item No. 200, and the carcass separation is made according to Style A, containing 9 ribs, unless Style B, containing 8 ribs is specified. The breasts and the flanks are removed by straight cuts ventral to, but no more than 4.0 inches (10.0 cm) from, the *longissimus dorsi* at the shoulder end, to a point that is immediately ventral to the *tensor fasciae latae* on the leg.

230 Lamb Hindsaddle



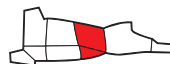
This item is prepared from Item No. 200, and the carcass separation is made according to Style A, containing 1 rib, unless Style B, without a rib is specified. The separation follows the natural curvature of the 13th rib bone either posterior or anterior to it depending on the style. The item shall be practically free of all kidney and pelvic fat. The diaphragm and the hanging tender may be excluded. If present, however, the membranous portion of the diaphragm shall be trimmed close to the lean.



230



231 Lamb Loins



This item is prepared from Item No. 230. The legs shall be removed at separation point “C” depicted on the Cutting Instruction Charts for Styles A and B. This item shall be practically free of all kidney and lumbar fat.



232 Lamb Loins, Trimmed



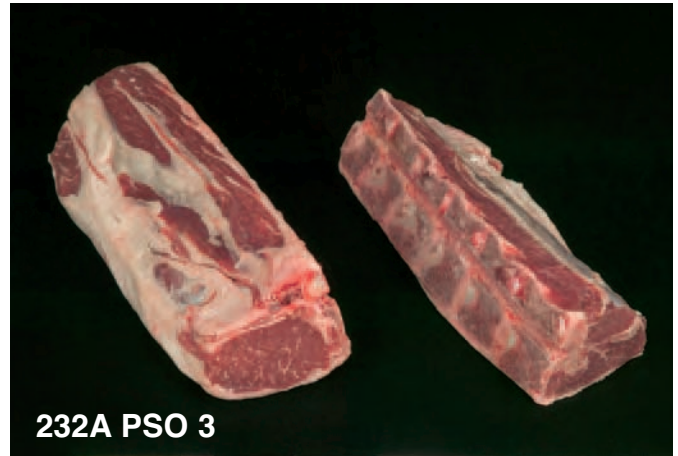
This item is prepared from Item No. 231. The flank is removed by a straight cut that is not more than 4.0 inches (10.0 cm) from the *longissimus dorsi*, both at the rack end and at a point on the leg side that also is not more than 4.0 inches (10.0 cm) ventral from it. The diaphragm, hanging tender, and kidneys shall be excluded.

232A Lamb Loin, Block-Ready, Trimmed



This item may be derived from Item No. 232 or any other loin item that yields product that meets the end-item requirements. It is a single loin with the flank removed so that the tail length measurement, ventral from the edge of the *longissimus dorsi* at both the rack and leg ends, is not more than 3.0 inches (7.5 cm). If desired, purchasers must specify a different tail length option. The options are:

- PSO: 1 - 2.0 inches (5.0 cm)
 2 - 1.0 inch (2.5 cm)
 3 - 0 inch (0 mm)



232A PSO 3

232B Lamb Loins, Double, Boneless

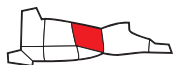


This item may be derived from any unsplit loin. The tail length shall be not more than 3.0 inches (7.5 cm) unless another tail length option is specified as listed in Item No. 232A. All bones, cartilages, hanging tender, kidneys, and tenderloins shall be excluded while leaving the double boneless loins attached. This item may be netted or tied.



232B PSO 1

232C Lamb Loin, Single, Boneless

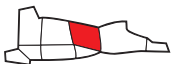


This item shall be prepared in the same manner as Item No. 232B except that it shall be a single loin. The item tail length options described in Item No. 232A shall also apply, and the item may be requested netted or tied.

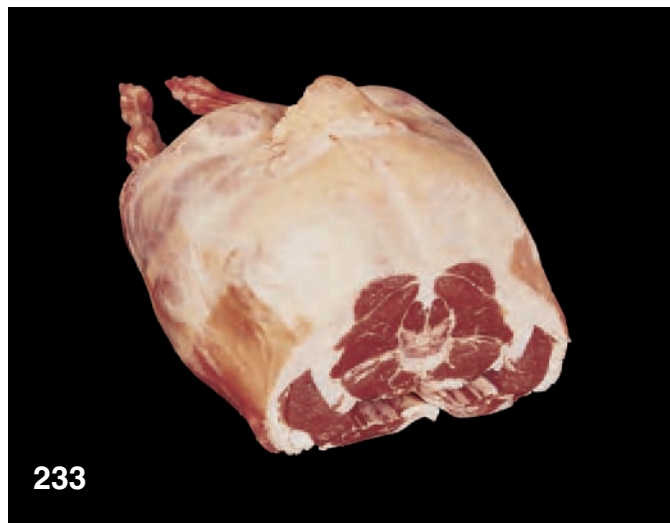


232C PSO 3

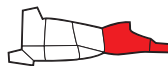
232D Lamb Loin, Short Tenderloin



This item consists of the tenderloin portion of any loin item. It is similar to a short loin tender and shall consist of the *psoas major* and *psoas minor* muscles only. It shall be practically free of fat, and any bone, cartilage, or ragged edges shall be removed. A score into the tenderloin exceeding 0.50 inch (13 mm) in depth is not acceptable.

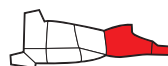


233 Lamb Legs



This double item may be derived from the posterior portion of the carcass or hindsaddle. The legs are removed by a straight cut anterior to the hip bone cartilage that forms an approximate right angle to the length of the legs, depicted as separation point “C” on the Cutting Instruction Charts for Styles A and B.

233A Lamb Leg, Trotter Off

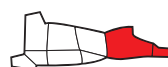


This single bone-in leg has the trotter (lower hindshank) removed at the break joint. The gambrel cord (Achilles tendon) is also removed.

This, as well as the following 233 items, unless described differently in the item description, are derived from a leg made at separation point “C” of Style A or B unless the purchaser specifies it be prepared from a leg made at separation point “D” of Style B. These separation points are depicted on the Cutting Instruction Charts for each style.

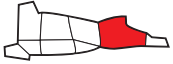


233C Lamb Leg, Trotter Off, Semi-Boneless



This item is as described in Item No. 233A, except the pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank, and practically all cod and udder fat shall be removed.

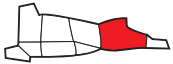
233D Lamb Leg, Shank Off, Semi-Boneless



This item is as described in Item No. 233C, except the hindshank is removed by a straight cut through the stifle joint and then follows the natural seam between the shank and the heel



233E Lamb Leg, Steamship, 3/4, Aitch Bone Removed



This item is as described in Item No. 233C, except the sirloin is removed from the leg by a straight cut at separation point "D" of Style B.



233F Lamb Leg, Hindshank



This item is prepared by a cut through the stifle joint that follows on through the natural seam between the shank and the heel. Both the trotter (lower hindshank) and the gambrel cord (Achilles tendon) are excluded.





233G

233G Lamb Leg, Hindshank, Heel On



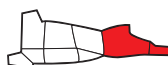
This item is removed from any shank-on leg by a straight cut through or anterior to the stifle joint at an approximate right angle to the shank bone leaving the heel or any portion of the heel attached to the shank. The trotter (lower hindshank) is removed at the break joint and the gambrel cord is removed.

PSO: 1 - Frenched—the lean fat shall be removed from the (lower hindshank) trotter end so the shank bone is exposed for a distance of 2.0 inches.

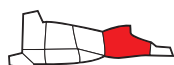


234

234 Lamb Leg, Boneless

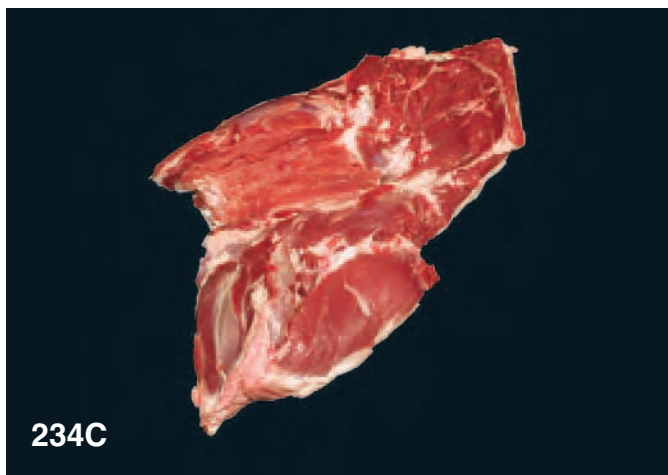


This item is prepared from a leg meeting the Item No. 233A Leg requirements. The leg is separated at point “C” of Styles A and B unless purchaser specifies point “D” of Style B. The femur bone is removed by a cut through the natural seam between the knuckle and the inside portions. All bones, cartilages, *sacrosciatic* ligament including the lean and fat overlying it, *popliteal* and exposed lymph glands, gambrel cord (Achilles tendon) if present, flank, and tendinous ends of the shank and knuckle, which expose less than 75 percent lean on the cross-sectional cut, shall be excluded. The shank meat from the leg may be folded or placed into the femur cavity. This item shall be netted or tied.



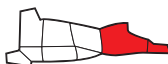
234A Lamb Leg, Shank Off, Boneless

This is as described in Item No. 234 except the shank meat shall be excluded. The boneless leg shall be netted or tied.



234C

234C Lamb Leg, Bottom, Boneless

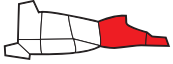


This boneless item may be prepared from any boneless leg and consist of the outside (*biceps femoris* and *semitendinosus* muscles) attached to the sirloin tip (*quadriceps femoris* group and *tensor fasciae latae* muscles) portions. Presence of the top sirloin portion (*gluteus medius* muscle) and heel (*gastrocnemius* and *super digital flexor* muscles) are optional.

PSO: 1 - The top sirloin (*gluteus medius* muscle) shall remain.

2 - The heel and *popliteal* lymph gland shall be removed by cutting through the natural seam.

234D Lamb Leg, Outside, Boneless

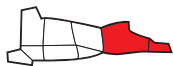


This item may be prepared from the outside portion (*biceps femoris* and *semitendinosus*) of any IMPS boneless leg item. The *gluteus medius* shall also be included unless purchaser specifies that it not be. The heel (*gastrocnemius* and *super digital flexor* muscles) and *popliteal* lymph gland shall be excluded by cutting through the natural seam. When specified by the purchaser, two outside portions shall be reversed and netted or tied together to form a uniformly thick roast.



234D

234E Lamb Leg, Inside, Boneless

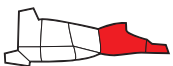


This item may be prepared from the inside portion (*semi-membranosus*, *adductor*, and firmly attached muscles) of any IMPS boneless leg. The inside is to be separated from the bottom and knuckle portions along the natural seams. When specified by the purchaser, two inside portions shall be reversed and netted or tied together to form a uniformly thick roast.

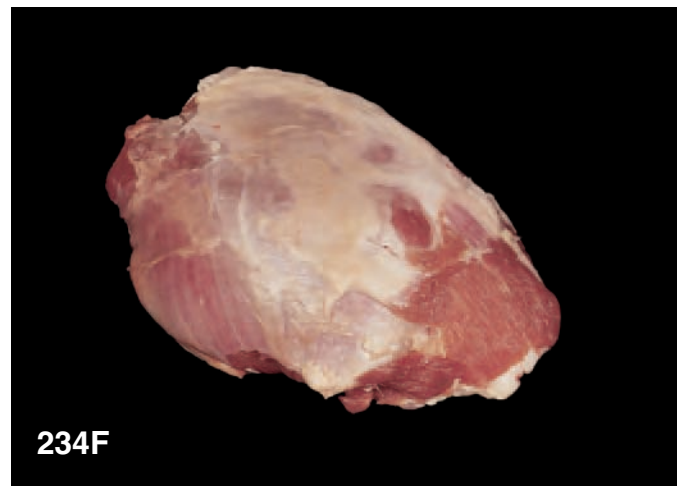


234E

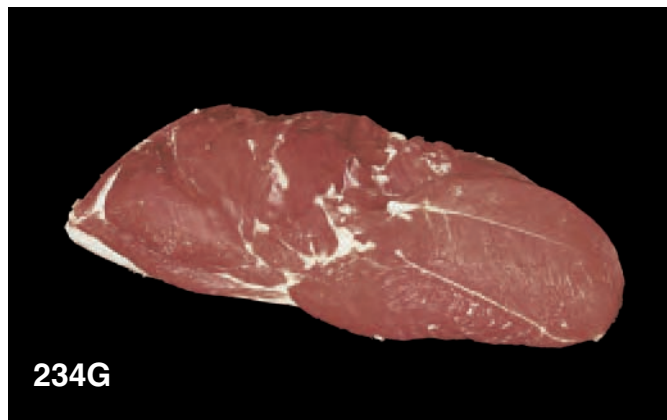
234F Lamb Leg, Sirloin Tip, Boneless



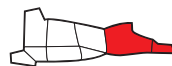
This item may be prepared from the knuckle portion (*quadriceps femoris* group and *tensor fasciae latae*) of any boneless leg item. The sirloin tip is separated from the inside and outside portions along the natural seams. Any cartilage and tendinous ends exposing less than 75 percent lean on a cross-sectional cut shall be excluded.



234F

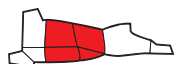


234G Lamb Sirloin, Boneless



This boneless item is prepared from the *biceps femoris* and *gluteus medius* muscles lying between the “C” and “D” separation points of Style B depicted on the Cutting Instruction Chart. The flank is removed by a straight cut from a point not more than 4.0 inches (10.0 cm) from the *gluteus medius* nor more 0.25 inch (6mm) from the *tensor fasciae latae* muscles. Any cartilage and *sacrosciatic* ligament, including the lean and fat overlying it, shall be excluded.

235 Lamb Back

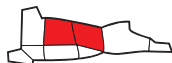


This item consists of the unsplit rack and loin with flank and breast portions attached. The separation at the shoulder and leg is made according to Style A, unless a Style B separation at the shoulder is specified. The diaphragm may

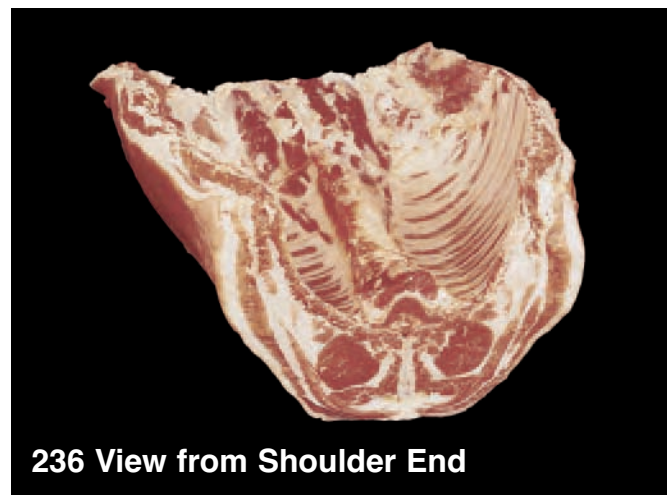
be removed. If present, however, the membranous portion of the diaphragm shall be trimmed close to the lean. The back shall be practically free of all internal fat.



236 Lamb Back, Trimmed

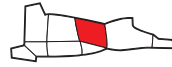


This item is the same as described in Item No. 235, except the flank and breast portions are removed by a straight cut that is ventral to, but no more than 4.0 inches (10.0 cm) from, the *longissimus dorsi* on both shoulder and leg ends. The kidneys and hanging tender shall also be excluded.



246 Lamb Tenderloin

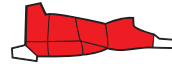
This item is derived from any loin item that has a bone-in sirloin attached to it that was removed from the leg at point of separation “D” in Style B. The full tenderloin consists of the *psoas major*, *psoas minor*, and *iliacus* (wing). Any portion of



psoas minor that is not firmly attached shall be excluded along with any bone or cartilage. The tenderloin shall be trimmed practically free of kidney fat.

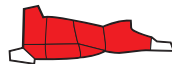


295 Lamb for Stewing



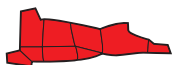
Unless otherwise specified this item shall be prepared from any portion of the carcass that yields product that meets the end-item requirements. However, meat from the heel and shank must be excluded. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels, and exposed lymph glands shall also be excluded. The boneless meat shall be hand-diced or processed through a dicing machine (grinding is not permitted). Hand-dicing must be specifically requested. Not less than 85 percent by weight of the resulting pieces shall be of a size that is equivalent to not less than a 0.5-inch (13-mm) cube or more than a 1.25-inch (3.1-cm) cube and no individual surface on these pieces shall exceed 2.5 inch (6.2 cm) in length. If requested by the purchaser, this item may also be prepared from yearling mutton or mutton as specified and labeled accordingly. Further, this item, if requested by the purchaser, may be specified to be prepared from an individual cut or cuts, such as the leg, sirloin, loin, rack, or square-cut shoulder, and labeled accordingly.

295A Lamb for Kabobs



This item is as described in Item No. 295, except that at least 90 percent by weight of the resulting dices, unless otherwise specified, shall be of a size equivalent to not less than a 0.75-inch (19-mm) cube or more than a 1.25-inch (3.1-cm) cube, and no individual surface shall be more than 2.5 inches (6.2 cm) in length.

296 Ground Lamb



This item shall be prepared from any portion of a lamb carcass. If requested by the purchaser this item may also be prepared from yearling mutton or mutton as specified and labeled accordingly. Unless otherwise specified, the fat content shall not exceed 20 percent. Purchasers, however, may specify a different fat content provided it does not exceed 30 percent. The meat used shall be free of fell, bones, cartilage, backstrap, exposed lymph glands, heavy connective tissue, exposed large blood vessels, and the tendinous ends of shanks and knuckles to a point that exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, frozen product may be incorporated into the mixture.

The meat shall be ground at least once through a plate having holes not larger than 1.0 inch (2.5 cm) in diameter. Alternatively, the meat may be chopped or machine-cut by any method provided that the texture and appearance of the product after final grinding is typical of ground lamb prepared by grinding only. Unless otherwise specified, the final grinding shall be through a plate having holes 0.125 inch (3 mm) in diameter. The lamb shall be thoroughly blended at least once prior to final grinding. The meat shall not be mixed after the final grind. The grinding process and product labeling shall be done in conformity with FSIS requirements.

LAMB

Portion Cuts

LAMB PORTION CUTS



INDEX LAMB PORTION CUTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	<i>Suggested Portion Weight Range</i>
1200	Cubed Steaks	3013	98	2–6 oz.
1204B	Rib Chops	2948	98	2–8 oz.
1204C	Rib Chops, Frenched	2949	98	2–8 oz.
1204D	Rib Chops, Frenched, Special	2951	99	2–8 oz.
1204F	Rib Chops, Frenched, Fancy	2952	99	2–8 oz.
1207	Shoulder Chops	2918	100	2–8 oz.
1232A	Loin Chops	2955	100	2–8 oz.
1232C	Loin Chops, Single, Boneless	2957	101	2–8 oz.
1233E	Leg, Center-Cut Chops	2980	101	2–8 oz.
1234A	Leg, Cutlet, Boneless	2992	101	2–8 oz.
1296	Ground Lamb Patties	2999	102	2–8 oz.

ORDERING DATA

Fat Limitation Options (FLO)

PORTION CUTS

The purchaser may specify one of the following maximum (at any point) thicknesses of surface fat when the fat limitations indicated in the detailed Item Descriptions are not desired.

Option No.	Maximum Fat Thickness at Any One Point for Portion Cuts
1	0.25 inch (6 mm)
2	0.125 inch (3 mm)
3	Practically Free (75 percent lean/seam surface exposed and remaining fat shall not exceed 0.125 inch (3 mm))
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in any dimension and/or 0.125 inch (3 mm) in thickness)
5	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed and remaining fat shall not exceed 0.125 inch (3 mm))

*/** See page xx for definition.

Portion-Cut Weight and Thickness Tolerances[†]

The purchaser shall specify the portion weight and/or thickness desired. Unless other portion weight and/or thickness tolerances are specified by the purchaser, the following tables shall be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

Portion Thickness Tolerances		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1.0 inch (2.5 cm) or less	± 0.1875 inch (5 mm)	0.1875 inch (5 mm)
More than 1.0 inch (2.5 cm)	± 0.25 inch (6 mm)	0.25 inch (6 mm)

Portion Weight Tolerance		
Specified Weight	Weight Tolerance	Thickness Uniformity
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)	0.1875 inch (5 mm)
6.0 oz. (170 g) or more	± 0.50 oz. (14 g)	0.25 inch (6 mm)

[†]Thickness measurements not applicable within 0.25 inch (6 mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop or steak.

As illustrated in the Cutting Instructions on pages 77–79, the purchaser may specify either Style A or B carcass separation or fabrication, provided an option is allowed by the language of the individual Item Description. When an option is not provided for or not specified by the purchaser, the style of carcass separation or fabrication shall be in accordance with the Cutting Instructions for Style A. Style B is most commonly used for international trading.

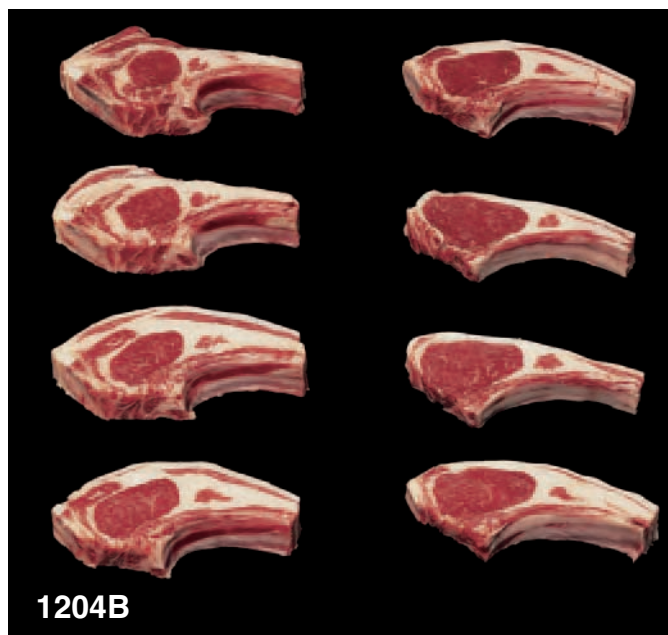
Purchasers with special needs or specifications should contact their suppliers.

1200 Lamb Cubed Steaks

Cubed steaks shall be prepared from any portion of the carcass that yields product that meets the end-item requirements. Shank and heel meat shall be excluded, and the steaks shall also be free of heavy connective tissue, bones, cartilages, and lymph glands. Unless otherwise specified, the steaks shall be cubed twice at approximate



right angles while in the fresh state. Knitting 2 or more pieces together and folding the meat while cubing is permissible. After cubing, the surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 0.50 inch (13 mm) from the outer edge.



1204B Lamb Rib Chops



This item shall be prepared from any Style A bone-in rack that yields product that meets the end-item requirement unless the purchaser specifies that Style B be used. The feather bones, exterior fat cover, fell, backstrap, blade bone, and the *trapezius*, *infraspinatus*, and *latissimus dorsi* muscles shall also be excluded. The tail length of the chop shall be not more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle unless purchaser specifies another option as described below.

PSO: 1 - 2.0 inches (5.0 cm)
 2 - 1.0 inch (2.5 cm)
 3 - 0 inch (0 mm)

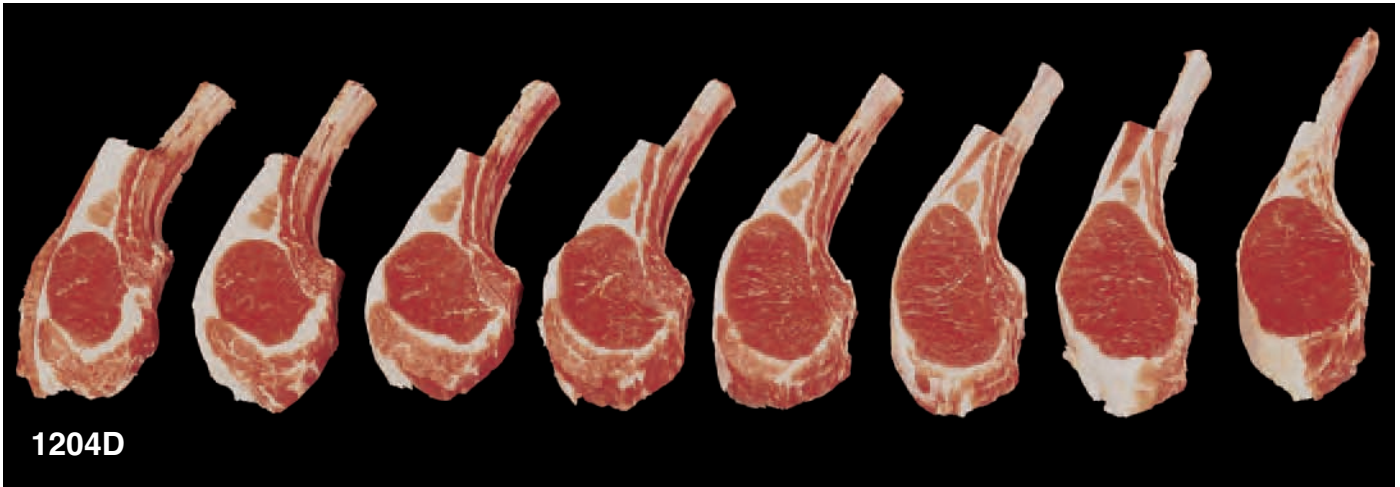


1204C Lamb Rib Chops, Frenched

This item is as described in Item No. 1204B, except the breast side of the ribs shall be Frenched by the removal of the intercostal meat and the lean and fat over a portion of the rib bones. Exposed portions of the rib bones shall not exceed 1.5 inches (3.8 cm) in length, and the remaining intercostal meat and lean and fat over the ribs bones shall not exceed 1.5 inches (3.8 cm) from the ventral edge of the



longissimus dorsi muscle. Chops having more than one rib-bone shall have the rib bone nearest the center of the chop Frenched and the other rib bone(s) removed for the distance that the Frenched rib bone is exposed. The weight of each chop will determine the number of bones per chop unless purchaser specifies that each chop have a specific number of bones regardless of weight.



1204D Lamb Rib Chops, Frenched, Special



This item is as described in Item No. 1204C, except in addition, the firmly attached *rhomboideus* and *subscapularis* muscles below where the blade bone has been removed shall also be excluded.

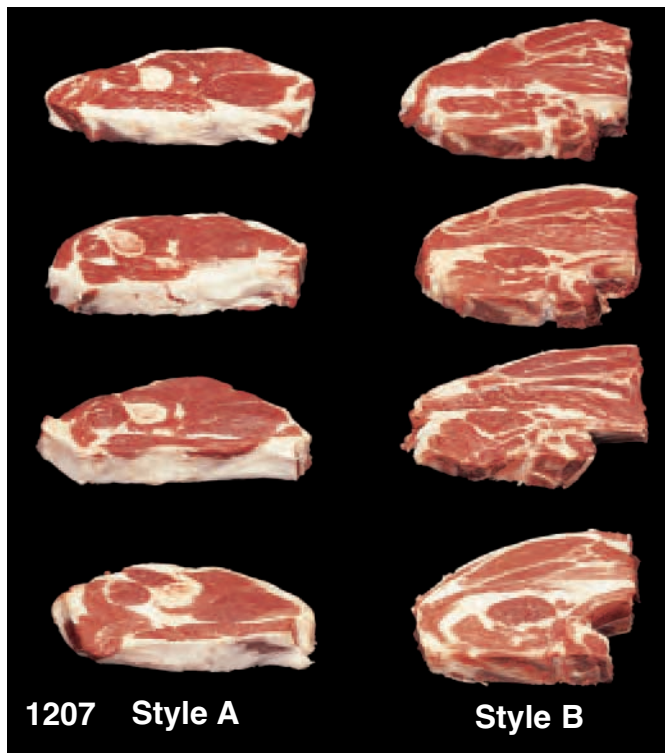
1204F Lamb Rib Chops, Frenched, Fancy



This item is as described in Item No. 1204D, except all of the intercostal meat and lean and fat over the visible rib bone shall have been Frenched from a point immediately ventral to the *longissimus dorsi* muscle. Any other rib bone(s) shall also be removed at this same point. The maximum tail length of the bone shall be no more than 3.0 inches (7.5 cm) unless specified by a PSO length described in Item No. 1204B.



1204F, Prior to Portioning



1207 Lamb Shoulder Chops



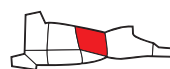
Shoulder chops shall be prepared in proportional quantities from both the arm and blade bone portions of a single square-cut shoulder as described in Item No. 207. Chops shall be cut parallel to the line of the shoulder separations and meet the individual trim requirements for each style of chop. Purchaser, however, has an option to specify a single chop style as described below.

Style A: Arm chops - These are derived from the arm portion of the Item No. 207 Shoulder and shall contain a cross section of the humerus bone. Any rib bone and intercostal meat shall be excluded.

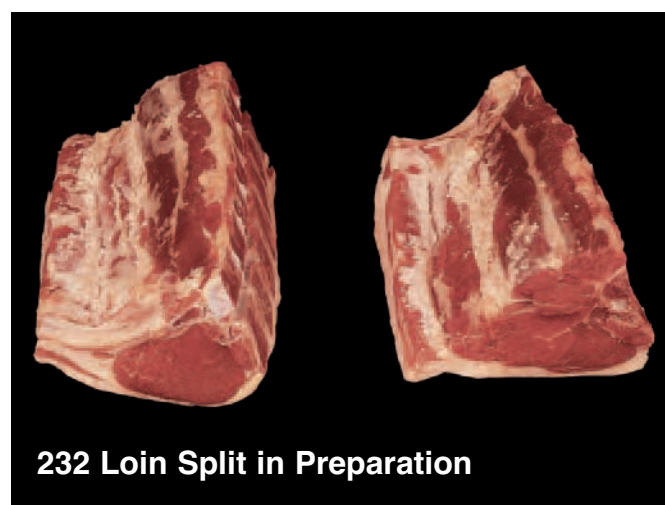
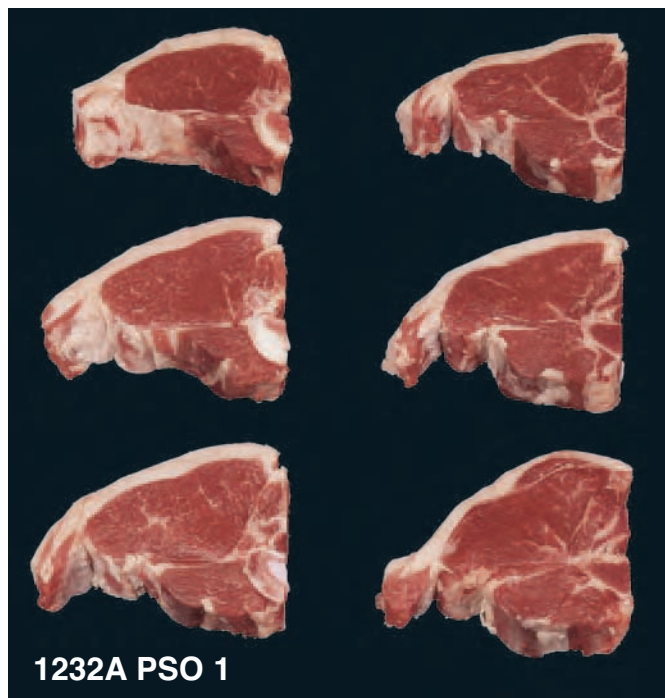
B: Blade chops - These are derived from the blade or dorsal portion of the Item No. 207 Shoulder. These chops shall contain a portion of the blade bone.

1232A Lamb Loin Chops

These chops shall be prepared from any bone-in loin item that yields product that meets the end-item requirements. No chop shall contain any portion of the hipbone. The tail length shall be no longer than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* unless an optional tail length, as described below, is specified.

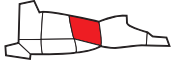


PSO: 1 - 2.0 inches (5.0 cm)
2 - 1.0 inch (2.5 cm)
3 - 0 inch (0 mm)

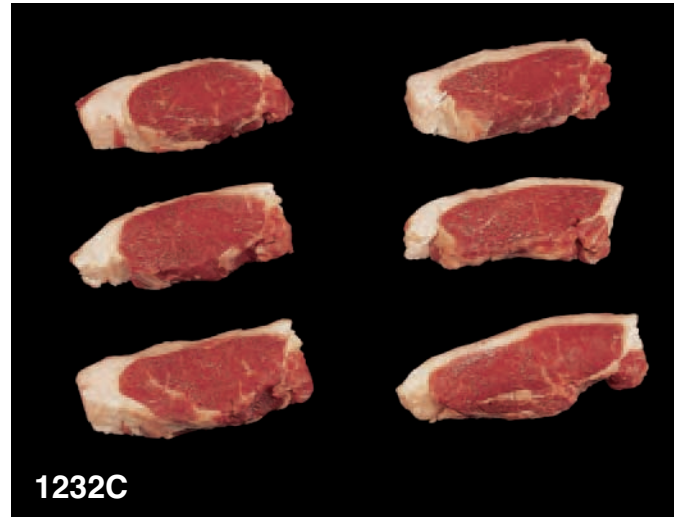


232 Loin Split in Preparation

1232C Lamb Loin Chops, Single, Boneless

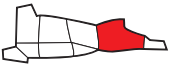


These chops shall be prepared from any boneless loin item that yields product that meets the end-item requirements. The tail length shall be no longer than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* unless an optional tail length, as described in Item No. 1232A, is specified.

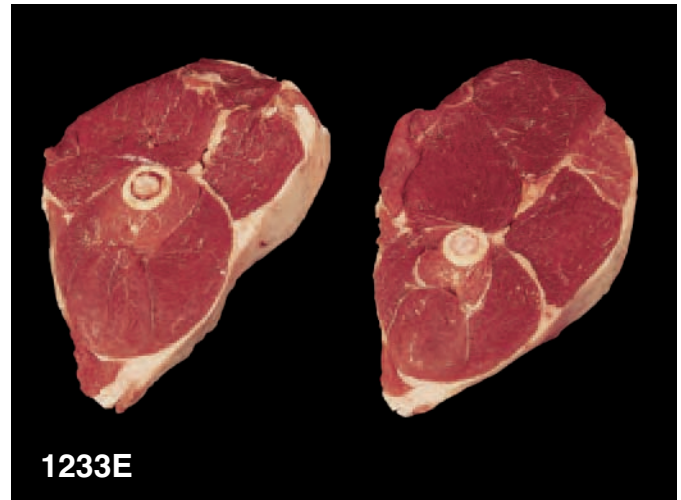


1232C

1233E Lamb Leg, Center-Cut Chops

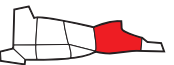


This item may be prepared from any bone-in leg item that yields product that meets the end-item requirements. Each chop shall display a cross section of the femur bone on both sides of the chop. No other bone or cartilage shall be present.



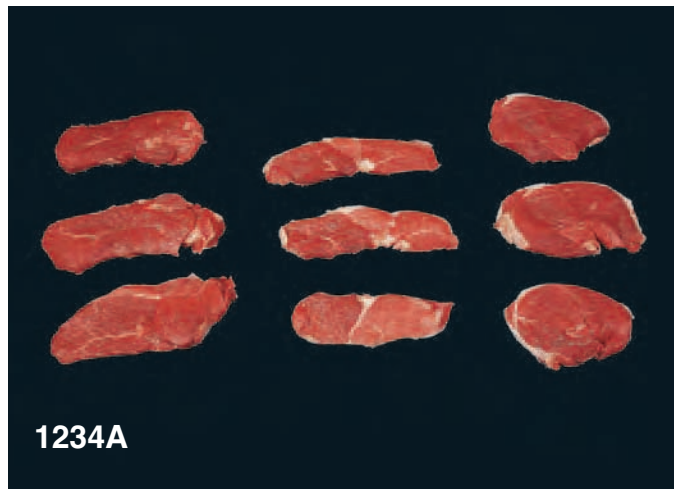
1233E

1234A Lamb Leg, Cutlet, Boneless



This item shall be prepared from any combination of boneless portions of inside, outside, sirloin tip, and sirloin muscles that yields a product that meets the end-item requirements. All shank and heel meat shall be excluded, and the steaks shall be free of heavy connective tissue, cartilages, and lymph glands and trimmed of fat to meet purchaser specifications.

If cubing is specified, the steaks shall be cubed the specified number of times at approximate right angles while in a fresh state. Knitting two or more pieces together and folding the meat while cubing is not permissible.



1234A

1296 **Ground Lamb Patties**

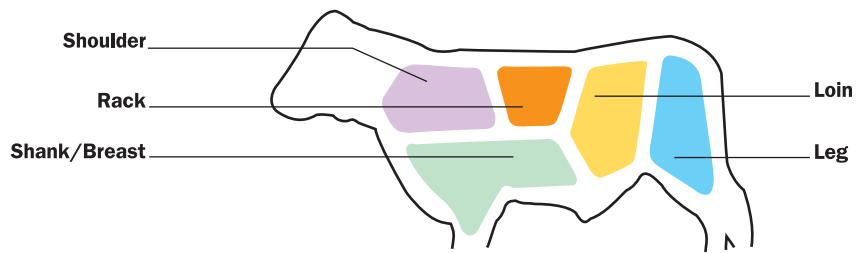
This item is prepared from product as described in Item No. 296. The ground meat shall be mechanically formed into patties of the shape and size specified by the purchaser.



Patties shall be separated from each other by a means that will prevent them from sticking together when packaged. Patties shall be frozen unless specified fresh.

VEAL

Foodservice Cuts



NAMPS/IMPS Number (North American Meat Processors Association/Institutional Meat Purchase Specifications)
©1997 North American Meat Processors Association



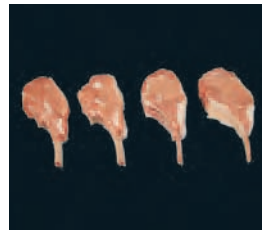
309D Veal Chuck, Square-Cut, 4 Ribs, Neck Off, Boneless



310B Veal Chuck, Shoulder Clod, Roast



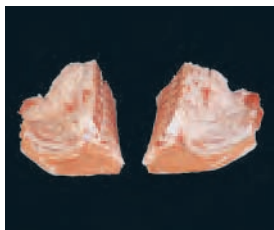
306A Veal Hotel Rack, 6 Rib



1306E Veal Rack, Rib Chops, Frenched, 6 Rib



307 Veal Rack, Ribeye, Boneless, 7 Ribs



332 Veal Loins, Trimmed



1332 Veal Loin Chops



344 Veal Loin, Strip Loin, Boneless



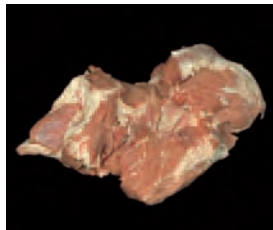
346 Veal Leg, Butt Tenderloin, Defatted



363A Veal Leg, TBS, 3 Parts



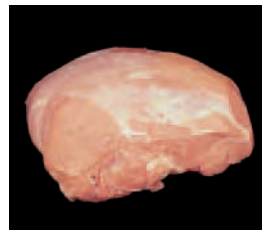
334 Veal Legs



336 Veal Leg, Shank Off, Boneless



1336 Veal Cutlets, Boneless



349A Veal Leg, Top Round, Cap Off



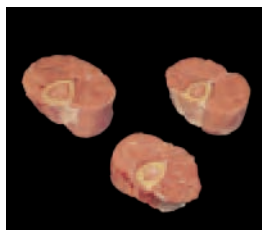
337 Veal Hindshank



312 Veal Foreshank



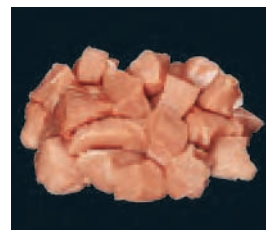
306E Veal Hotel Rack, Chop-Ready, 6 Ribs, Frenched



1337 Veal Osso Buco, Hindshank



1300 Veal Cubed Steak, Boneless



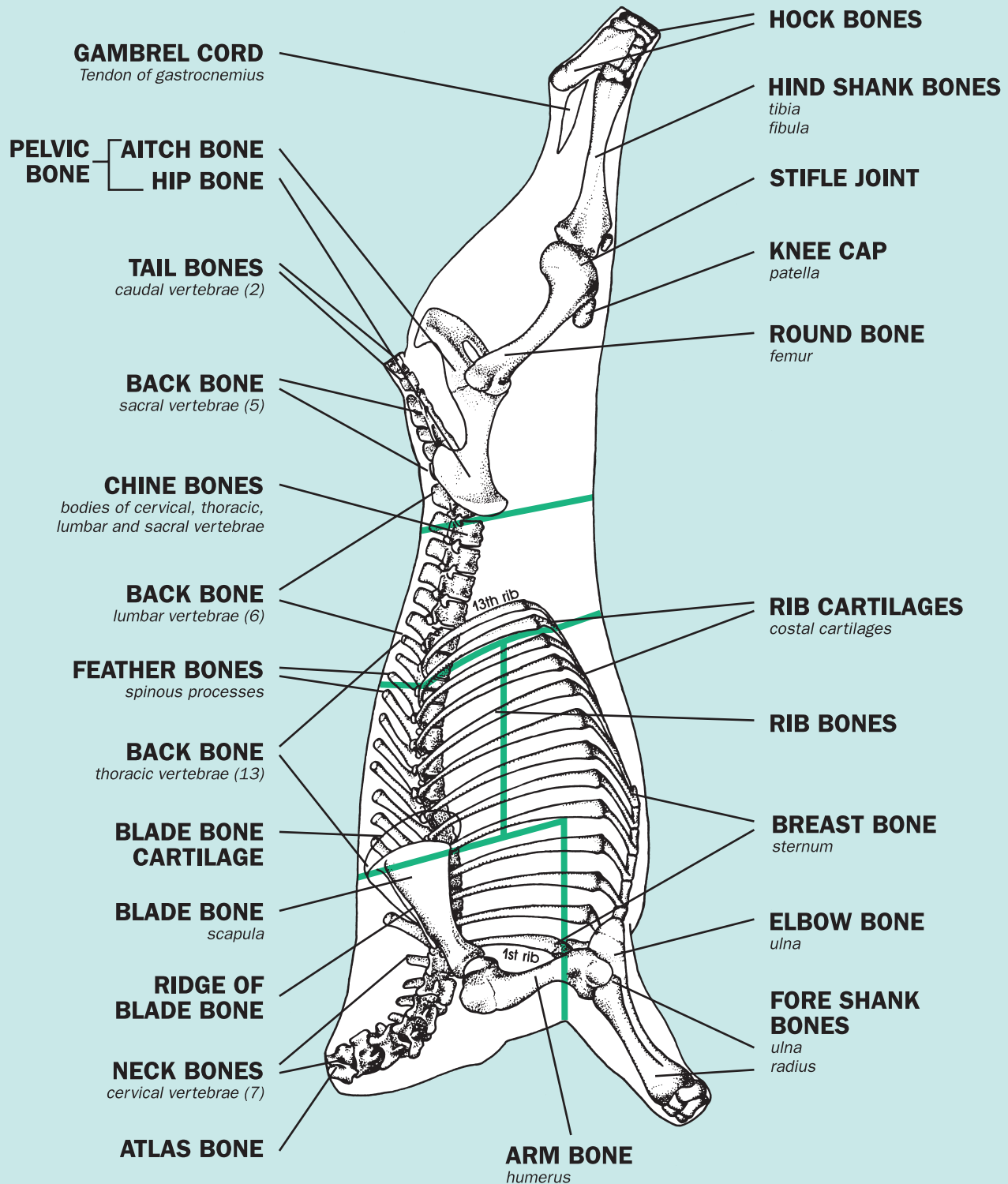
395A Veal (or Calf) for Kabobs

VEAL FOODSERVICE CUTS

The above cuts are a partial representation of NAMPS/IMPS items.

Veal Skeletal Chart

Location, Structure, and Names of Bones

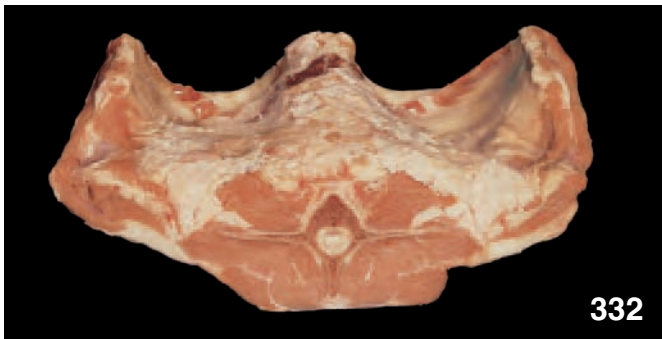


Courtesy of the American Meat Science Association.

VEAL PRIMAL CUTS



Veal Legs



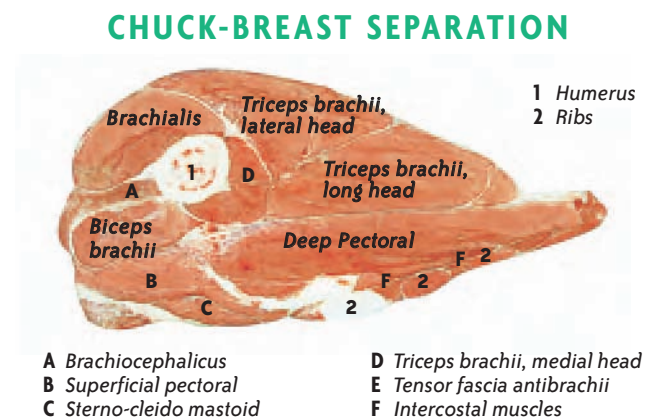
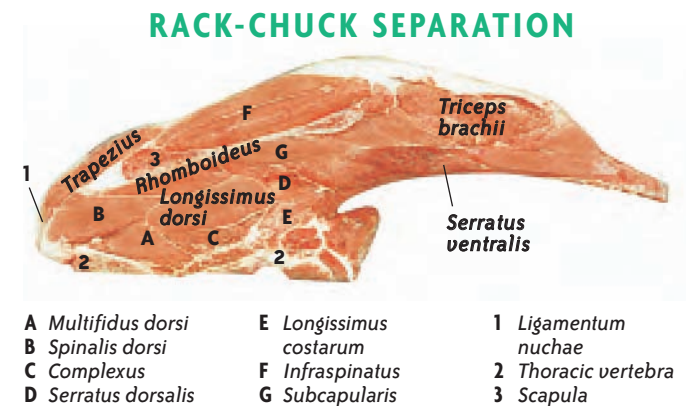
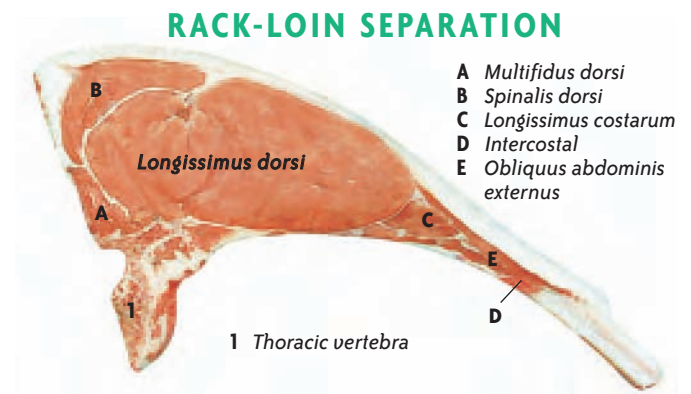
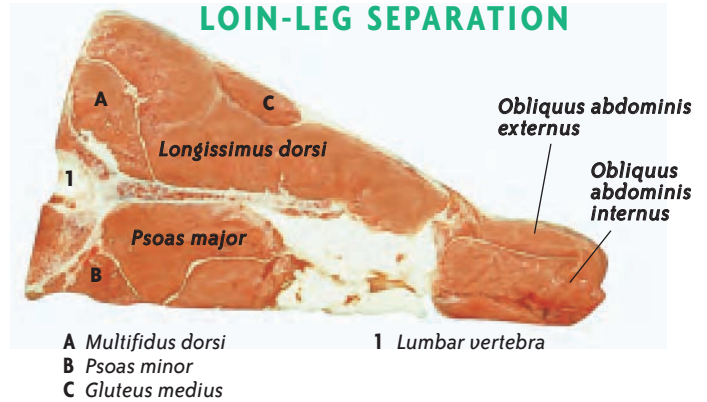
Veal Loins, Trimmed



Veal Hotel Rack, 7 Ribs



Veal Chuck, Square-Cut, 4 Ribs



INDEX VEAL AND CALF PRODUCTS WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	<i>Weight Ranges (Pounds)</i>				
				A	B	C	D	E
300	Carcass	2765	110	50-70	70-175	175-245	245-300	300-up
303	Side	2630	110	25-35	35-87	87-122	122-150	150-up
304	Foresaddle, 11 Ribs	2633	110	25-34	34-86	86-120	120-147	147-up
304A	Forequarter, 11 Ribs	2634	110	12-17	17-43	43-60	60-74	74-up
306	Hotel Rack, 7 Ribs	2655	111	4-6	6-14	14-20	20-25	25-up
306A	Hotel Rack, 6 Ribs	2662	111	3-5	5-13	13-19	19-24	24-up
306B	Hotel Rack, Chop-Ready, 7 Ribs	2656	111	1-2	2-5	5-7	7-9	9-up
306C	Hotel Rack, Chop-Ready, 6 Ribs	2663	112	1-2	2-4	4-6	6-8	8-up
306D	Hotel Rack, Chop-Ready, 7 Ribs, Frenched	2664	112	1-2	2-5	5-7	7-9	9-up
306E	Hotel Rack, Chop-Ready, 6 Ribs, Frenched	2774	112	1-2	2-4	4-6	6-8	8-up
307	Rack, Ribeye, Boneless, 7 Ribs	2657	112	0.5-2	2-4	4-6	6-9	9-up
308	Chucks, 4 Ribs	2649	113	14-20	20-49	49-69	69-85	85-up
308B	Veal Chucks, Arm Chuck, 4 Ribs		113	14-20	20-49	49-69	69-85	85-up
309	Chucks, Square-Cut, 4 Ribs	2635	113	11-16	16-39	39-55	55-68	68-up
309B	Chucks, Square-Cut, 4 Ribs, Boneless	2650	113	10-19	19-26	26-33	33-40	40-up
309D	Chuck, Square-Cut, 4 Ribs, Neck Off, Boneless, Tied	2651	114	9-17	17-25	25-32	32-39	39-up
309G	Chuck, Square-Cut, Clod Out, Boneless, Tied	2654	114	9-15	15-20	20-30	30-38	38-up
310	Chuck, Outside Shoulder, Boneless	2636	114	2-4	4-5	5-7	7-9	9-up
310A	Chuck, Shoulder Clod, Boneless	2637	115	1.5-3	3-4	4-6	6-9	9-up
310B	Chuck, Shoulder Clod, Roast	2638	115	2-4	3-4	4-6	6-9	9-up
310C	Chuck Tender	2654	115	0.5-1	1-2			
311	Chuck, Blade Portion, Neck Off, Boneless	2744	115	7-13	13-21	21-28	28-38	38-up
312	Foreshank	2733	115	1-2	2-3	3-4	4-5	5-up
312A	Foreshank, Center-Cut	2745	116	under 1	1-2	2-3	3-4	4-up
313	Breast	2728	116	3-4	4-10	10-15	15-18	18-up
314	Breast with Pocket	2730	116	3-4	4-10	10-15	15-18	18-up
323	Short Ribs	2745	117	<i>Amount as Specified</i>				
330	Hindsaddle, 2 Ribs	2766	110	25-36	36-89	89-125	125-153	153-up
330A	Hindquarter, 2 Ribs	2767	110	12-18	18-45	45-63	63-76	76-up

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)				
				A	B	C	D	E
331	Loins	2768	117	6-12	12-18	18-30	30-36	36-up
332	Loins, Trimmed	2665	117	3-7	7-18	18-26	26-30	30-up
332A	Loins, Block-Ready, Trimmed	2678	117	under 3	3-5	5-7	7-8	8-up
334	Legs	2679	118	19-27	27-68	68-95	95-117	177-up
335	Leg, Boneless	2680	118	8-11	11-26	26-36	36-45	45-up
336	Leg, Shank Off, Boneless	2684	118	7-10	10-24	24-34	34-42	42-up
337	Hindshank	2746	118	1-2	2-5	5-6	6-8	8-up
337A	Veal Hindshank, Center Cut		119	1-2	2-3	3-4	4-5	5-6
341	Back, Trimmed	2769	119	8-13	13-32	32-46	46-58	58-up
344	Loin, Strip Loin, Boneless	2666	119	2-3	3-5	5-7	7-8	8-up
344A	Loin, Strip Loin, Boneless, Skinned (Special)	2676	119	2-3	3-5	5-up		
346	Leg, Butt Tenderloin, Defatted	2677	120	1-1.5	1.5-up			
346A	Leg, Butt Tenderloin, Skinned	2678	120	0.5-1	1-up			
347	Loin, Short Tenderloin	2673	120	0.5-1	1-up			
349	Leg, Top Round (Inside), Cap On	2681	120	3-8	8-12	12-14	14-16	16-up
349A	Leg, Top Round, Cap Off	2682	121	3-8	8-10	10-13	13-15	15-up
350	Leg, Bottom (Gooseneck), Heel Out	2706	121	under 2	2-3.5	3.5-5	5.5-7	7-up
351A	Leg, Knuckle (Sirloin Tip), Cap Off, Trimmed	2703	121	under 1	1-2	2-3	3-4	4-up
352A	Leg, Hip, Cap Off, Boneless	2698	122	under 1	1-1.5	1.5-2	2-2.5	2.5-up
353	Leg, Eye of Round (Leg)	2715	122	under 0.25	0.25-0.5	0.5-1	1-1.5	1.5-up
363	Leg, TBS, 4 Parts	2683	122	8-11	11-27	27-38	38-47	47-up
363A	Leg, TBS, 3 Parts	2684	122	6-9	9-24	24-32	32-39	39-up
363B	Leg, BHS, 3 Parts	2685	123	6-12	12-27	27-35	35-42	42-up
388	Bones, Mixed	2762	123	Amount as Specified				
389	Bones, Marrow	2763	123	Amount as Specified				
393	Flank, Flank Steak	2747	123	under 0.25	0.25-0.3	0.3-0.5	0.5-0.75	0.75-up
395	Veal for Stewing	2742	124	Amount as Specified				
395A	Veal for Kabobs	2743	124	Amount as Specified				
396	Ground Veal	2722	124	Amount as Specified				

ORDERING DATA

Purchaser Specified Options (PSO)

Purchasers may specify a number of different options on the products they wish to purchase. These options (PSO) include among others, quality grade, state of refrigeration, fat limitation measurements, and processing instructions. Items listed in the text may also include specific requirements in the Item Description of the product, and/or offer a range of PSO choices. Some of these options are explained in more detail in the Introductory Section at the front of *The Meat Buyer's Guide*, or later in this section, or in the appropriate Item Description. Purchasers who have special needs or specifications should contact their suppliers.

Class

Differentiation between the classes “veal” and “calf” is made primarily on the basis of the color of lean. Typical veal carcasses have a grayish pink color of lean that is very smooth and velvety in texture. By contrast, typical calf carcasses have a grayish red color of lean. The more evidence of red color of lean correlates with advanced maturity and diet. The following table provides purchaser information and options for the various types of veal and calf available.

Classes of Veal						
Option	Type	Lbs	Kg	Color	Age	Diet
A	Bob Veal	50–70	22–31	Light grayish-pink	<21 days	milk/formula
B	Intermediate Veal	70–175	70–175	Grayish-pink	3–14 wk	milk/formula
C	Milk/Formula-Fed Veal	175–225	79–102	Grayish-pink	14–18 wk	milk/formula
D	Special-Fed Veal	225–300	102–136	Grayish-pink	18–20 wk	milk/formula
E	Calf	300+	136+	Grayish-red	18 wk+	grain/roughage

The processor shall comply with all FSIS grade labeling and product labeling procedures. For labeling purposes, when Option A, B, C, or D is specified, the product shall be labeled “Veal” (if desired Option A may be labeled “Bob Veal”). When Option E is specified within a range of options (i.e., A–E), product shall be labeled “Veal or Calf.” When only E is specified, product shall be labeled “Calf.”

The individual types, A–D described above, cannot be verified by evaluation of carcasses or cuts. The purchaser may request documentation from the vendor, stating that carcasses or cuts supplied are derived from the specified type(s) requested.

Grade

The system of veal and calf carcasses grading is explained in detail in the Introductory Section at the front of *The Meat Buyer's Guide*. The purchaser may specify the grade and/or class of carcasses from which the items they want are to be derived. Veal and calf quality grades are officially determined by evaluation of carcass maturity, quality of lean, and conformation by the Meat Grading and Certification Branch of the USDA Agricultural Marketing Service. There are no yield grades for veal and calf. In total, very few veal or calf carcasses are graded. The photographs that appear in this guide were taken using carcasses from Options C or D described at the left in the Carcass Weight table under Class.

State of Refrigeration

A FRESH	28°F (–2.2°C) or higher
B FROZEN	28°F (–2.2°C) or lower
C PSO	0°F (–17.8°C) or lower

Product may be ordered fresh or frozen. The term *fresh chilled* is used by the USDA Agricultural Marketing Service to describe product that has not been previously frozen.

ORDERING DATA

Fat Limitation Options (FLO)

CUTS AND ROASTS

Unless stated differently within the Item Description, the purchaser may specify one of the following trim levels for removal of surface fat and/or surface membrane (“silver” or “blue tissue”) from the surfaces of cuts and roasts.

Option No.	Maximum Average Thickness	Maximum at Any One Point
1	Untrimmed (Recommended for carcasses, sides, saddles, large primal cuts)	Not Applicable
2	0.125 inch (3 mm)	0.25 inch (6 mm)
3	Practically Free (75 percent lean/seam surface exposed)	0.125 inch (3 mm)
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in any dimension)	0.125 inch (3 mm)
5	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed)	0.125 inch (3 mm)
*/** — see page xx for definition		



300 Veal Carcass



This item is the unsplit carcass with not more than two tail vertebrae remaining attached. The hanging tender and diaphragm may be removed, but if not removed, the membranous portion of the diaphragm shall be trimmed close to the lean.

303 Veal Side



A side consists of one half of the carcass. It is produced by splitting the carcass through the vertebral column (backbone) exposing the spinal cord groove at least 75 percent of the length of the side. The hanging tender and the diaphragm may be removed, but if not removed, the diaphragm shall be trimmed as described in Item No. 300.

304 Veal Foresaddle, 11 Ribs



The foresaddle is the anterior portion of the carcass that includes the 1st through 11th ribs. It remains after removal of the Item No. 330 Hindsaddle, 2 Ribs from the carcass, by a cut following the natural curvature between the 11th and 12th ribs. The diaphragm may or may not be removed as described in Item No. 300.

304A Veal Forequarter, 11 Ribs



This item is the split half of Item No. 304. It is also produced after Item No. 330A Hindquarter, 2 Ribs is separated from Item No. 303.

330 Veal Hindsaddle, 2 Ribs



The hindsaddle is the posterior portion of the carcass remaining after the removal of Item No. 304. It includes the 12th and 13th ribs. The hanging tender and diaphragm may or may not be removed as described in Item No. 300.

330A Veal Hindquarter, 2 Ribs



This item is the split half of Item No. 330. It is also produced after Item No. 304A Forequarter, 11 Ribs is separated from Item No. 303.

306 Veal Hotel Rack, 7 Ribs



This 7-rib item is prepared from Item No. 304 by a straight cut between the 4th and 5th ribs and includes ribs 5 through 11. The plate portion of the breast is separated by a straight cut across the ribs that is no more than 4.0 inches (10.0 cm) from the outer tip of the ribeye muscle (*longissimus dorsi*). The ribeye muscle shall be approximately equal to or larger than the *complexus* muscle on the cut surface of the chuck end. Purchaser may request this item be split.



306 View from Chuck End, Split



306 View from Loin End, Split



306 View from Chuck End, Unsplit

306A Veal Hotel Rack, 6 Ribs



This is a 6-rib item prepared from Item No. 304 by a straight cut between the 5th and 6th ribs to include ribs 6 through 11. All the other specifications and options applicable to Item No. 306 also apply to this item.

306B Veal Hotel Rack, Chop-Ready, 7 Ribs



This item is a single rack prepared as described in Item No. 306. In addition the chine (vertebrae), feather bones, blade bone, related cartilage, and backstrap as well as the lifter muscles (*trapezius*, *infraspinatus*, *latissimus dorsi*, *rhomboideus*, *subscapularis*) shall be excluded.



306B



306C Veal Hotel Rack, Chop-Ready, 6 Ribs



This 6-rib item from a single rack, as described in Item No. 306A, is further prepared as explained in Item No. 306B.

306D Veal Hotel Rack, Chop-Ready, 7 Ribs, Frenched

This item is as described in Item No. 306B, except the breast side of the ribs shall be Frenched by the exclusion of the intercostal meat and lean and fat between and over the ribs. The exposed portions of the rib bones shall not



exceed 1.5 inches (3.8 cm), and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6.3 cm) from the outer edge of the *longissimus dorsi* muscle as described in Item No. 306



306E Veal Hotel Rack, Chop-Ready, 6 Ribs, Frenched



This 6-rib bone item is as described in Item No. 306C and is further prepared to the same specifications as described in Item No. 306D.



307 Veal Rack, Ribeye, Boneless, 7 Ribs



This item consists only of the *longissimus dorsi*, *spinalis dorsi*, *complexus*, and *multifidus dorsi* muscles of a single 7-rib rack meeting the requirements of Item No. 306. In addition all bones, cartilages, backstrap, and exterior fat covering shall be excluded. The seam surface overlying the *spinalis* and *longissimus dorsi* shall be trimmed practically free of fat. If the purchaser desires a ribeye produced from a 6-rib rack, specify Item No. 307A.

308 Veal Chucks, 4 Ribs

The chucks are that portion of foresaddle remaining after excluding the hotel rack and plate portions of the breast as described in Item No. 306. The veal foreshanks (Item No. 312) and brisket may either be attached or separated and

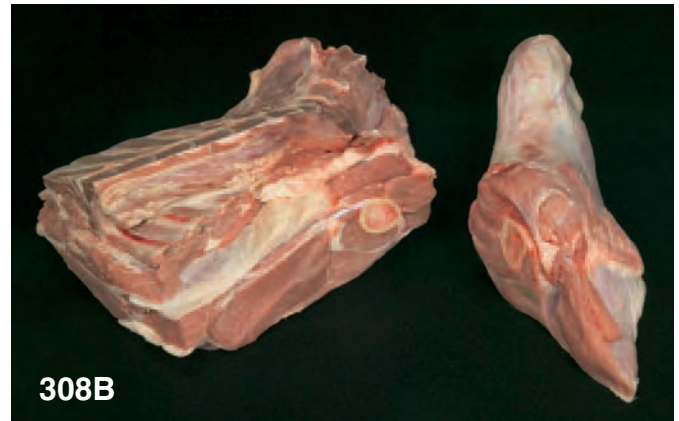


packaged with the chucks. Purchaser may request this item be split. If the purchaser desires 5-rib chucks, specify Item No. 308A.

308B Veal Chucks, Arm Chucks, 4 Ribs



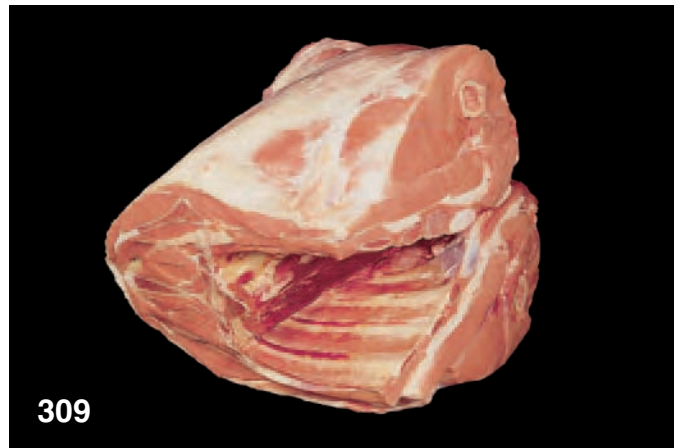
This item is described within Item No. 308 except that the brisket is removed by a straight cut at right angles to the rack side, passing through the cartilaginous juncture of the first rib and sternum. The foreshank may either be attached or separated and packaged with the chucks. If desired, the purchaser may request 5-rib Arm Chucks



309 Veal Chucks, Square-Cut, 4 Ribs



This item is as described in Item No. 308, except the foreshanks and brisket portions of the breast are removed by a straight cut perpendicular to the rack side that passes through the cartilaginous juncture of the first rib and the sternum. Purchaser may request this item be split. If the purchaser desires 5-rib chucks, specify Item No. 309A.



309B Veal Chucks, Square-Cut, 4 Ribs, Boneless

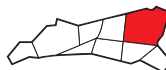


This boneless item is produced from a single split chuck described in Item No. 309. All bones, cartilages, backstrap, and the *prescapular* lymph gland and surrounding fat in excess of 0.5 inch (13 mm) shall be excluded. The outside shoulder or clod, with or without the Chuck Tender (*supraspinatus* muscle) attached, shall be separated from, but packaged together with, the balance of the boneless chuck. If the purchaser desires this item from a 5-rib chuck, specify Item No. 309C.





309D Veal Chuck, Square-Cut, 4 Ribs, Neck Off, Boneless



This item is as described in Item No. 309B, except the neck shall be excluded by making a straight cut approximately perpendicular to the neck vertebrae along a line where the neck joins the shoulder. The outside shoulder or clod shall be replaced in its natural position. The chuck shall be netted or tied into a roll with the eye (*longissimus dorsi*) muscle lengthwise to the roll. When smaller roasts are specified, the boneless chuck shall be separated by cuts at right angles to its length. If the purchaser desires this item from a 5-rib chuck, specify Item No. 309E.



309G Veal Chuck, Square-Cut, Clod Out, Boneless

This item is the same as Item Nos. 309B or 309C depending on whether a 4-rib or 5-rib chuck is specified, except the outside shoulder or clod with or without the Chuck Tender



(*supraspinatus* muscle) shall be excluded. The boneless chuck shall be netted or tied as described in Item No. 309D.



310 Veal Chuck, Outside Shoulder, Boneless



This item may be prepared from any veal chuck by cutting through the web muscle (*superficial pectoral*) and following the natural seam to a point immediately medial to the blade cartilage. The thick (arm) end includes the *latissimus dorsi*, *triceps brachii* group, and other minor muscles. The thin (blade) end includes the *supraspinatus*, *infraspinatus*, and *latissimus dorsi* muscles. The shoulder rose or *cutaneous* muscle shall be removed when the underlying fat exceeds the surface fat thickness specified by the purchaser. All bones and cartilaginous material shall be excluded and the tendons on the elbow end trimmed even with the lean. Unless specified otherwise by the purchaser, this item shall be netted or tied.

310A Veal Chuck, Shoulder Clod, Boneless

This item is prepared the same as Item No. 310, except the Chuck Tender (*supraspinatus* muscle) shall be excluded



(See Item No. 310C). Unless specified otherwise by the purchaser, this item shall be netted or tied.

310B Veal Chuck, Shoulder Clod, Roast



This item is prepared the same as Item No. 310A, except all sides of the clod shall be trimmed so the minimum thickness is not less than 0.5 inch (13 mm) at any point. If specified by the purchaser, the clod shall be split lengthwise, the ends reversed, and the boned surfaces placed together and either netted or tied. If purchaser specifies larger roasts, they may be produced by reversing the ends of two clods and holding the boned surfaces together by netting or tying.



310B

310C Veal Chuck Tender (IM)



This item consists of the *supraspinatus* muscle. It lies along the dorsal side of the medial ridge of the blade bone. It shall be separated from adjacent muscles through the natural seams. The Chuck Tender is sometimes referred to as the “Mock” or “Scotch” Tender



310C

311 Veal Chuck, Blade Portion, Neck Off, Boneless

This item is what remains after the clod has been removed from a boneless 4- or 5-rib neck off chuck. The item shall be netted or tied and may be made into smaller roasts if

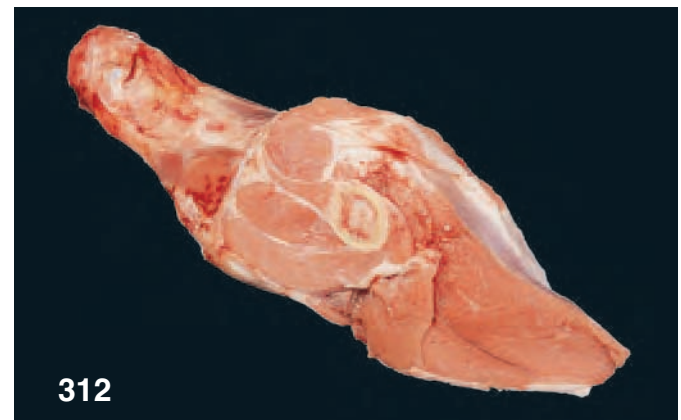


specified by the purchaser. The *supraspinatus* muscle need not be present.

312 Veal Foreshank



This item is the foreleg portion from the chuck. A cross section of the arm bone (*humerus*) shall be exposed. The foreshank is separated from the brisket by cutting through the natural seam. A small portion of the web muscle (*pectoralis superficialis*) may remain attached to the foreshank.



312



312A Veal Foreshank, Center-Cut



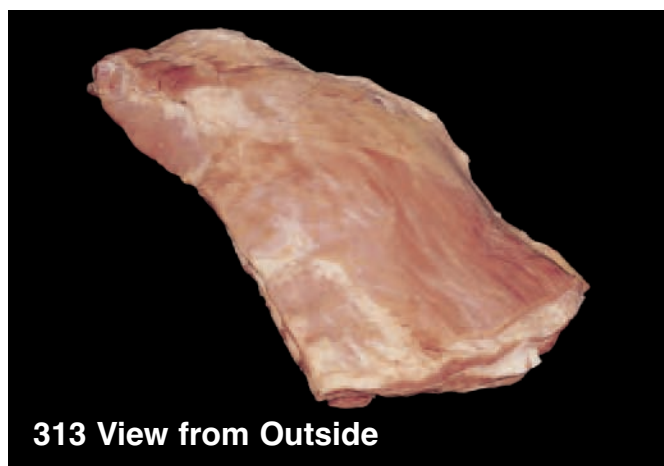
This item is prepared from Item No. 312 by straight cuts so that cross sections of the ulna and the radius are evident at both ends of the foreshank.



313 Veal Breast



The breast shall contain 11 ribs and consists of the intact plate and brisket portion of the forequarter. The diaphragm may be removed, but if present, the membranous portion shall be trimmed close to the lean. The heart fat shall be excluded.



314 Veal Breast with Pocket

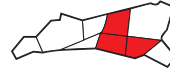


This item is prepared from Item No. 313. A pocket shall be formed by cutting through the flesh along the rack edge adjacent to the ribs, leaving not less than 1.0 inch (2.5 cm) or more than 1.5 inches (3.8 cm) of lean intact along the chuck edge, the belly edge, and the flank edge of the breast. There shall be no scores through the outside muscles covering the pocket.



323 Veal Short Ribs

This item is derived from the rib section of any rack and/or breast item. The short rib item shall contain at least one rib including the intercostal meat and lean together with the



serratus ventralis muscle continuous across the cut surface on at least one side.

331 Veal Loins



The loins are that portion remaining after the legs have been removed from Item No. 330 Hindsaddle. The legs shall be removed by a straight cut perpendicular to the back bone through a point immediately before the hip bone so that no part of the hip bone cartilage remains on the loins. Purchaser may specify they be split.



332 Veal Loins, Trimmed



The trimmed loins are as described in Item No. 331, except the flank portions shall be excluded by a straight cut that is not more than 4.0 inches (10.0 cm) from the outer tip of the loin eye muscle (*longissimus dorsi*). The kidneys and kidney knobs shall also be excluded. The lumbar fat shall be trimmed so that it does not exceed 0.5 inch (13 mm) in thickness at the leg end. From the leg end, the fat shall be tapered down to the lean surface at a point not beyond 3/4ths of the length of the loin. Purchaser may specify they be split.



332A Veal Loins, Block-Ready, Trimmed



This item is as described in Item No. 332 except that the flank portions shall be excluded by a straight cut that is not more than 1 inch (2.5 cm) from the *longissimus dorsi* on the rib and hip ends. The lumbar fat shall be removed entirely.





334 Single Leg

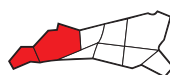
334 Veal Legs



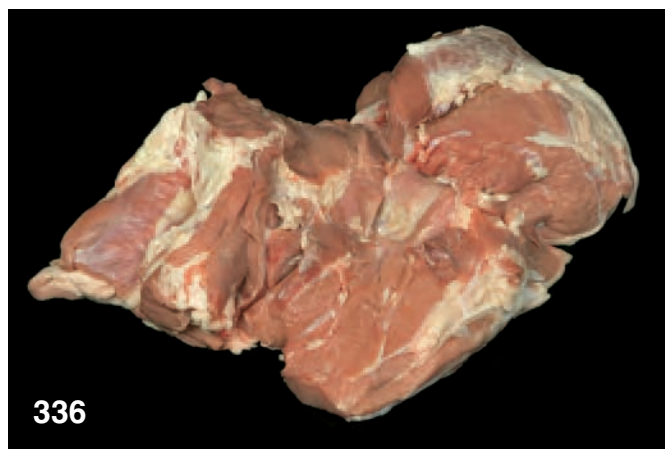
The legs are that portion of the Hindsaddle remaining after the removal of Item No. 331. Purchaser may request the item be split into single legs.

335 Veal Leg, Boneless

This item is prepared from a single leg. The round bone shall be removed by a cut through the natural seam between the top round and the knuckle. The flank, practically all cod or udder fat, and any surface fat in excess of 0.5 inch (13 mm) in thickness shall be excluded. All the bones, cartilage, lean and fat overlying the aitch bone,

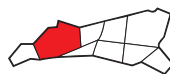


sacrosciatic ligament, gambrel cord, and the heavy connective tissue surrounding the kneecap shall also be excluded. When specified by the purchaser this item may be made into smaller pieces and netted or tied as roasts. If specified as roasts, the shank meat shall either be folded into the femur bone cavity of a roast or left as a separate portion.



336

336 Veal Leg, Shank Off, Boneless



This item is prepared to the same specifications as Item No. 335 with the additional requirement that the shank meat shall be excluded. This shall be accomplished by a cut through the stifle joint that follows the natural seam between the shank and the heel. If specified by the purchaser, this item may be made into smaller pieces and netted or tied as roasts.



337

337 Veal Hindshank



This item is prepared from Item No. 334. The shank bone with its meat attached shall be separated from the leg by a cut through the stifle joint that follows the natural seam between the shank and the heel. All hock bones and the gambrel cord shall be excluded.

337A Veal Hindshank, Center Cut



This item is prepared from Item No. 337 by straight cuts across the tibia and fibula bones at the dorsal and ventral ends of the hindshank so that the only portion of the hindshank remaining shall display both the tibia and fibula bones on both ends of the item.



341 Veal Back, Trimmed

This item consists of the racks and loins attached. The legs are removed by a straight cut perpendicular to the back bone through a point immediately anterior to the hip bone, leaving no part of the hip bone cartilage on the loin. The plates and flanks are removed by a straight cut that is not more than 4.0 inches (10.0 cm) from the outer tip of the eye muscle (*longissimus dorsi*). The kidneys and kidney knobs shall be removed, and the lumbar fat shall be trimmed so that it does not exceed 0.5 inch (13 mm) in thickness at the leg end. The lumbar fat shall be tapered



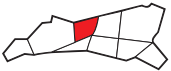
down to the lean surface at a point not beyond 75 percent of the length of the loin portion.

Purchaser may specify one of the following options. If none is selected, Style A will apply.

Style A: The chucks removed by a straight cut between the 4th and 5th ribs to produce a Veal Back, 9 Ribs, Trimmed.

Style B: The chucks removed by a straight cut between the 5th and 6th ribs to produce a Veal Back, 8 Ribs, Trimmed.

344 Veal Loin, Strip Loin, Boneless



This item is prepared from one-half of Item Nos. 331 or 332. The flank edge shall be excluded by a straight cut that is not more than 1.0 inch (2.5 cm) from the outer tip of the loin eye (*longissimus dorsi*) muscle. The tenderloin and all bones and cartilages shall also be excluded. Surface fat shall not exceed 0.5 inch (13 mm) at any point.



344A Veal Loin, Strip Loin, Boneless, Skinned (Special)



This item is prepared from either Item No. 331, 332, or 344 by excluding the flank from a point adjacent to the loin eye muscle as well as excluding the fat cover and thick opaque membranous tissue ("skin" or "back strap") over the major eye muscles. Any additional requirements of Item No. 344 shall also be adhered to.



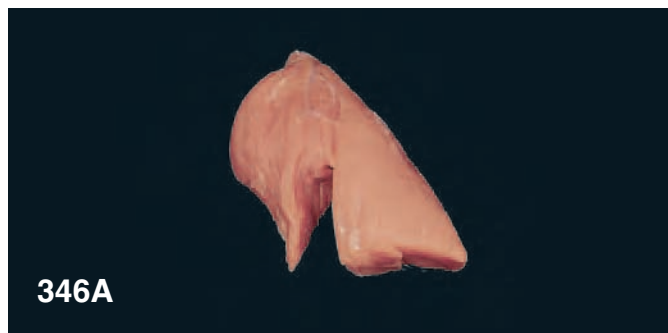


346 Prior to Trimming

346 Veal Leg, Butt Tenderloin, Defatted



This item is that portion of the tenderloin separated from any type Item No. 334 leg. It shall consist of the *psoas major*, *psoas minor*, and *iliacus* muscles. The butt tender shall be practically free of all fat.



346A

346A Veal Leg, Butt Tenderloin, Skinned



This item is the same as Item No. 346, except the *psoas minor* and the principal membranous tissue over the *psoas major* shall be excluded.



347

347 Veal Loin, Short Tenderloin



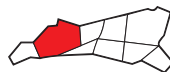
This item is that portion of the tenderloin removed from Item No. 331 or 332. Practically all fat and the *psoas minor* shall be excluded.

Veal loin, tenderloin, or whole tenderloins may be available in limited quantities. If desired, ask your supplier for availability.



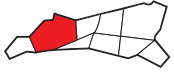
349

349 Veal Leg, Top Round (Inside), Cap On



The top round is prepared from any leg item, such as Item Nos. 334, 335, or 336, that meets the end requirements of this item. The item shall consist of the *semimembranosus*, *adductor*, *gracilis*, and the firmly attached *pectineus*, *iliopsoas*, and *satorius* muscles. The top round is separated from the outside and knuckle portions of the leg along the natural seams. Surface fat shall not exceed 0.5 inch (13 mm).

349A Veal Leg, Top Round, Cap Off

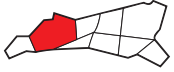


As described in Item No. 349, this item is further prepared by excluding the cap (*gracilis*) muscle and *gracilis* membrane. In addition the purchaser may specify that the minor muscles shall also be excluded together with the *gracilis* by cutting through the natural seams..



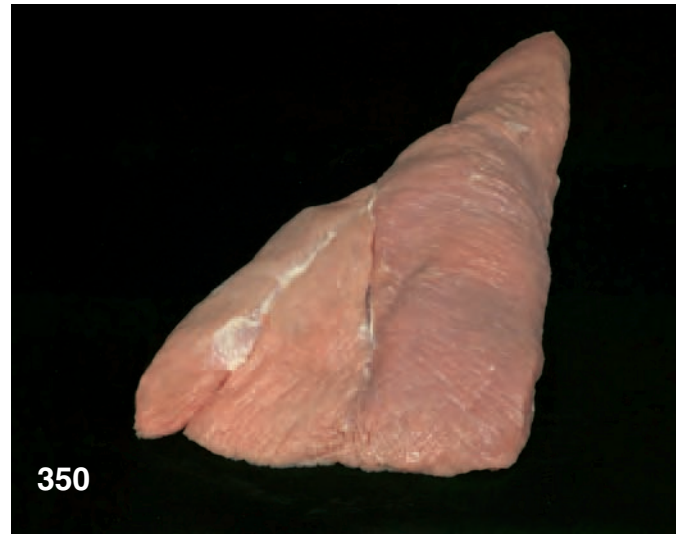
349A

350 Veal Leg, Bottom (Gooseneck), Heel Out



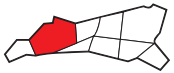
This item may be prepared from the outside (*biceps femoris*, *biceps femoris ishiatic head*, and *semitendinosus*) portion of any IMPS boneless leg item. The heel (*gastrocnemius* and *super digital flexor* muscles), *sacrosciatic* ligament, and *popliteal* lymph gland shall be removed by cutting through the natural seam.

Picture shown is Fat Limitation Option (FLO) 5, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed). See page 108 for other FLO options.



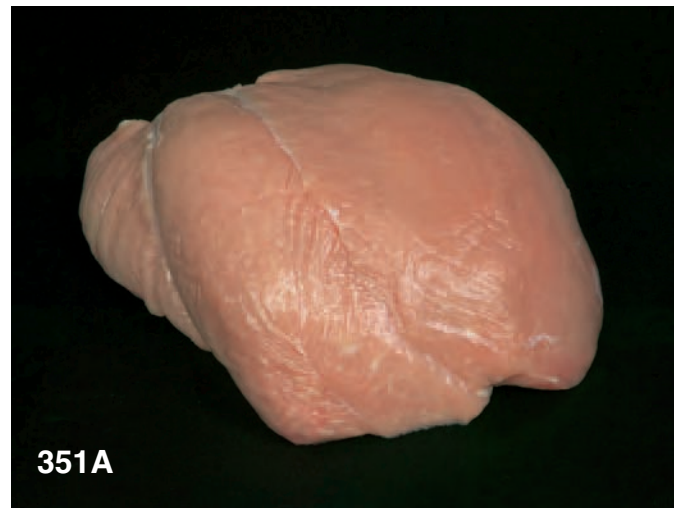
350

351A Veal Leg, Knuckle, Cap Off, Trimmed



This boneless item shall be prepared from a knuckle of any boneless leg item after the knuckle has been separated from the top (inside) and bottom (outside) portions along the natural seams and shall consist only of the *vastus lateralis*, *vastus medialis*, *rectus femoris*, and *vastus intermedius* muscles. Any other attached muscles, bones, cartilages, silver skin, flap, and tendinous ends shall be removed. If purchasers desire a Cap On Knuckle they should request Item No. 351.

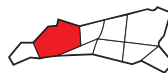
Picture shown is Fat Limitation Option (FLO) 5, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed). See page 108 for other FLO options.



351A



352A Veal Leg, Hip, Cap Off, Boneless



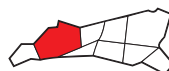
The boneless hip is the top sirloin portion of the leg and shall consist of the *gluteus medius*, *gluteus accessorius*, and *gluteus profundus*. The cap muscle (*biceps femoris*) and the tri-tip (*tensor fasciae latae*) are removed. This item is sometimes referred to as the veal top sirloin or rump.

PSO 1 - Purchaser may request that the *gluteus accessorius* and *gluteus profundus* muscles be removed.

Picture shown is Fat Limitation Option (FLO) 5, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed). See page 108 for other FLO options.



353 Veal Leg, Eye of Round (Leg)

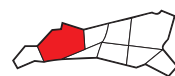


This item may be prepared from any leg item that meets the end requirements described. The eye shall consist of only of the *semitendinosus* muscle that has been separated along the natural seam from the *biceps femoris* and other leg muscles. It shall not be severed on either end.

Picture shown is Fat Limitation Option (FLO) 5, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed). See page 108 for other FLO options.

363 Veal Leg, TBS, 4 Parts

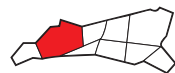
This boneless item is comprised of Item No. 349, 350, 351, Veal Leg, Knuckle, and Item No. 352, Hip (Top Sirloin Butt), Cap Off. All bone, cartilage, silver skin, ligament, *popliteal* or other exposed lymph glands, heavy connective tissue or tendinous ends, and flap muscle are excluded.



(The muscle names and specific preparation for Item Nos. 351 and 352 may be found in IMPS definitions.) Each portion shall be individually packaged and included in the same container.

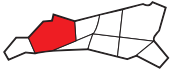


363A Veal Leg, TBS, 3 Parts



This boneless item has the same preparation and packaging requirements as Item No. 363 but excludes Item No. 352 Veal Leg, Hip, Cap Off, Tri-Tip Attached, Boneless.

363B Veal Leg, BHS, 3 Parts



This boneless item has the same preparation and packaging requirements as Item No. 363A; however, Item No. 349 (Top Round) is excluded and Item No. 352 (Hip or Top Sirloin) is included. Occasionally the Tri-Tip (*tensor fasciae latae*) is included on this item.

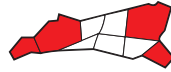


388 Veal Bones, Mixed



Mixed bones may include any combination of different types of bones from veal carcasses. Bones shall be sawed into sections or lengths to facilitate shipping and handling.

389 Veal Bones, Marrow



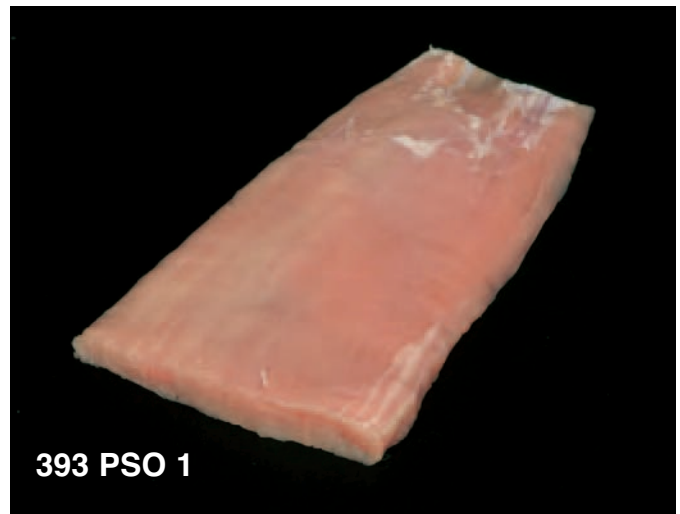
Marrow bones shall be prepared from any combination of the shank, femur, or humerus bones of veal carcasses. The bones shall be sawed into sections or lengths to facilitate shipping and handling. Marrow shall be exposed on at least one end of each sawed section or length to qualify the bones as marrow bones.

393 Veal Flank, Flank Steak



This boneless item consists of the *rectus abdominis* muscle from the flank region of the carcass. The flank steak is located at the cod or udder end of flank. It is separated from the *transversus abdominis*, *obliquus abdominis internus*, and *obliquus abdominis externus* muscles through the natural seams. The item shall be prepared practically free of fat and membranous tissue.

PSO: 1 - Purchasers may request that the flank steak be further peeled to FLO 5 (see page 108) and cut square on both ends.

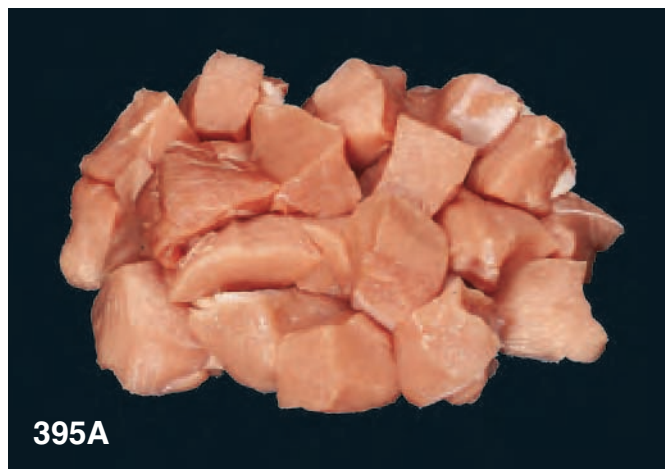




395 Veal (or Calf) for Stewing



Diced veal or calf shall be prepared from any portion of the boneless carcass exclusive of shank and heel meat, provided that the end product meets the following requirements. The dices shall be free of bones, cartilages, heavy connective tissues, and lymph glands. At least 75 percent of the dices shall be of a size equivalent to a 0.75 inch (19 mm) to 1.5 inch (3.8 cm) cube. No individual surface on any dice shall be more than 2.5 inches (6.4 cm) in length, and must not exceed 0.125 inch (3 mm) fat thickness at any point. To facilitate dicing, the meat may be frozen and/or tempered once only.



395A Veal (or Calf) for Kabobs



In addition to the requirements of Item No. 395, the end product must be at least 90 percent within the size range with the exception that an individual surface may be no more than 3.0 inches (7.5 cm) in length. Purchaser, however, may specify other size and surface requirements.

396 Ground Veal

Ground veal or calf shall be prepared from any portion of boneless graded or ungraded carcasses. The meat shall be free of bones, cartilages, any type of gland, heavy connective tissue, and the tendinous ends of shanks and knuckles that are not exposed at least 75 percent lean on a cross-sectional cut. Unless otherwise specified by the purchaser, the finished product may be produced from previously certified boneless veal or calf that has been frozen and stockpiled. The purchaser may also specify the maximum quantity of such frozen meat that may be mixed with fresh-chilled meat prior to final grinding. Unless otherwise specified, the maximum fat content shall not exceed 15 percent. However, purchasers may specify a different fat content between 10 and 20 percent.

The boneless product shall be ground at least once through a plate having holes not larger than 1.0 inch (2.5 cm) in diameter. Alternatively, the product may be



chopped or machine-cut by any method, provided the texture and appearance of the finished product is typical of product prepared by grinding alone. The product may be thoroughly blended one or more times prior to, but shall not be mixed again after, final grinding. The process of size reduction, blending, and final grinding shall be a continuous sequence. Unless specified differently by the purchaser, the final grind shall be made through a plate having holes 0.125 inch (3 mm) in diameter.

If the purchaser requests the product be coarse ground, the product shall include "Coarse Ground" in the label name and shall be ground only once through a plate having holes no larger than 1.0 inch (2.5 cm) and no smaller than 0.625 inch (16 mm) in diameter. A purchaser may request that a specific plate size in between these dimensions be used.

VEAL

Portion Cuts



VEAL PORTION CUTS

INDEX VEAL PORTION CUTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	<i>Suggested Portion Weight Range</i>
1300	Cubed Steak, Boneless	2736	128	3–8 oz.
1301	Cubed Steak, Boneless, Special	2746	128	3–8 oz.
1302	Veal Slices, Boneless	2720	128	1–6 oz.
1306	Rack, Rib Chops, 7 Rib	2655	128	4–8 oz.
1306A	Rack, Rib Chops, 6 Rib	2905	129	4–8 oz.
1306B	Rack, Rib Chops, Cap Off, 7 Rib	2656	129	4–8 oz.
1306C	Rack, Rib Chops, Cap Off, 6 Rib	2906	129	4–8 oz.
1306D	Rack, Rib Chops, Frenched, 7 Rib	2907	129	4–8 oz.
1306E	Rack, Rib Chops, Frenched, 6 Rib	2908	129	4–8 oz.
1309	Chuck, Shoulder Arm Chops	2641	130	4–8 oz.
1309A	Chuck, Shoulder Blade Chops	2646	130	4–8 oz.
1312	Osso Buco, Foreshank	2747	130	2–8 oz.
1332	Loin Chops	2669	130	4–8 oz.
1336	Cutlets, Boneless	2714	131	3–8 oz.
1337	Osso Buco, Hindshank	2715	131	2–8 oz.
1349A	Leg, Top Round (Inside), Cap Off, Cutlets, Boneless	2692	131	1–6 oz.
1396	Ground Veal Patties	2725	132	2–8 oz.
1396A	Ground Veal and Vegetable Protein Product Patties	2726	132	2–8 oz.
1396B	Veal Patties	2727	132	2–8 oz.

ORDERING DATA

Fat Limitation Options (FLO)

CHOPS

The purchaser shall specify one of the following maximum (at any one point) thicknesses of surface fat on the edges of the chop unless definite fat limitations are indicated in the detailed Item Descriptions. If not specified, fat thickness shall not exceed 0.25 inch (6 mm) at any one point.

Chops	
Option No.	Maximum Fat Thickness at Any One Point for Portion Cuts*
1	0.25 inch (6 mm)
2	0.125 inch (3 mm)
3	Practically Free (75 percent lean/seam surface exposed and remaining fat shall not exceed 0.125 inch (3 mm))
4	Peeled/Denuded (remaining fat shall not exceed 1.0 inch (2.5 cm) in any dimension and/or 0.125 inch (3 mm) in thickness)
5	Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed and remaining fat shall not exceed 0.125 inch (3 mm))
*Note: When average fat thicknesses are specified in Item Descriptions, the appropriate "Maximum at Any One Point" limitation shall apply.	

Portion Thickness Tolerances		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1.0 inch (2.5 cm) or less	± 0.1875 inch (5 mm)	0.1875 inch (5 mm)
More than 1.0 inch (2.5 cm)	± 0.25 inch (6 mm)	0.25 inch (6 mm)

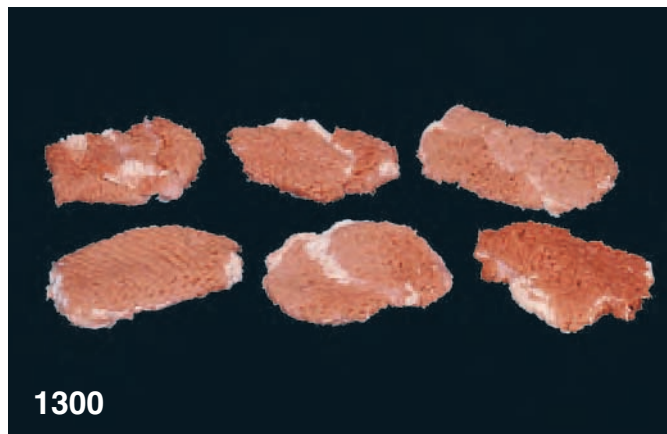
Portion Weight Tolerance		
Specified Weight	Weight Tolerance	Thickness Uniformity
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)	0.1875 inch (5 mm)
6.0 oz. (170 g) or more	± 0.50 oz. (14 g)	0.25 inch (6 mm)

Purchasers with special needs or specifications should contact their suppliers.

Portion-Cut Weight and Thickness Tolerances*

The purchaser shall specify the portion weight and/or thickness desired. For assistance in specifying weight, see weight range tables. Unless other portion weight and/or thickness tolerances are specified by the purchaser, the tables at the bottom left of this page shall be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

*Thickness measurements not applicable within 0.25 inch (6 mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop or steak.



1300 Veal Cubed Steak, Boneless



Cubed steaks shall be prepared from any portion of the boneless carcass excluding the shank and heel meat. The steaks shall be free of bones, cartilages, lymph glands, and heavy connective tissue. Unless otherwise specified, steaks shall be cubed no more than two times. Knitting together two or more pieces and folding the meat during cubing is permitted. After the cubing is completed, the surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended from any point 0.5 inch (13 mm) from the outer edge.



1301 Veal Cubed Steak, Boneless, Special



This item shall be prepared only from any combination of lean from the leg excluding shank and heel meat, loin, rib, or square-cut chuck portions of the boneless carcass. Purchaser, however, may stipulate only certain allowed specific primal cuts, such as the leg, loin, rib, square-cut chuck, or combination, be used to prepare this item. The product shall then be labeled accordingly. No knitting or folding of the meat is permitted. All other requirements of Item No. 1300 shall apply.

1302 Veal Slices, Boneless

The raw material and processing requirements of Item No. 1301 apply to this item. Further, if specified by the purchaser, either the raw materials or prepared slices from the product shall be mechanically tenderized one time only by using



the multiple probe method (pinning). Surface and seam fat shall not exceed 0.25 inch (6 mm) in thickness at any point. As an alternative, purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage

1306 Veal Rack, Rib Chops, 7 Rib

The rib chops shall be prepared from one-half of Item No. 306. The protruding edge of the chine bone shall be excluded by a cut along the dorsal edge of the spinal cord groove that does not score the eye (*longissimus dorsi*) muscle. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the *longis-*



simus dorsi muscle unless purchaser specifies another option as described below.

- PSO: 1 - 2.0 inches (5.0 cm)
 2 - 1.0 inch (2.5 cm)
 3 - 0 inch (0 mm)

1306A Veal Rack, Rib Chops, 6 Rib

Other than that the rib chops shall be prepared from one-half of a 6-rib Veal Rack meeting the requirements of Item

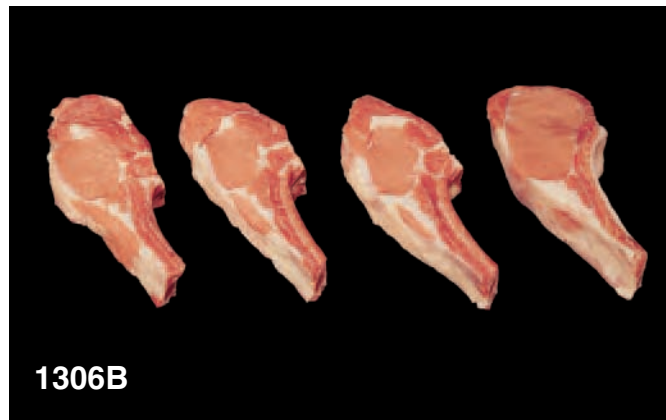


No. 306A, all the other preparation and tail length requirements of Item No. 1306 apply.

1306B Veal Rack, Rib Chops, Cap Off, 7 Rib



Other than that the rib chops shall be prepared from a 7-rib Veal Rack meeting the requirements of Item 306B, which imposes additional requirements regarding the exclusion of the cap meat, all the other preparation and tail length requirements of Item No. 1306 apply.



1306C Veal Rack, Rib Chops, Cap Off, 6 Rib

Other than that the rib chops shall be prepared from a 6-rib Veal Rack meeting the requirements of Item No. 306C, which imposes additional requirements regarding the



exclusion of the cap meat, all the other preparation and tail length requirements of Item No. 1306 apply.

1306D Veal Rack, Rib Chops, Frenched, 7 Rib

This item may be produced from product as described in Item Nos. 306B or 306D, except that the tail length shall not exceed 3.0 inches (7.5 cm) in length from the ventral edge of the *longissimus dorsi*. In preparing the item the breast side of the rib bones shall be Frenched. Frenching is accom-



plished by the exclusion of the intercostal meat and the lean and fat over the ribs. When completed the exposed portion of the rib bone shall not exceed 1.5 inches (3.8 cm) in length. A purchaser may alternatively specify the chop to be Frenched immediately ventral to the *longissimus dorsi*.

1306E Veal Rack, Rib Chops, Frenched, 6 Rib



Other than that the rib chops shall be prepared from a 6-rib Veal Rack meeting the end requirements of Item No. 306E, the other preparation and tail length requirements of Item No. 1306D apply.



1309 Veal Chuck, Shoulder Arm Chops

This item may be prepared from any single square-cut chuck such as described in Item Nos. 309 or 309A. The arm chops shall contain a cross section of the humerus and



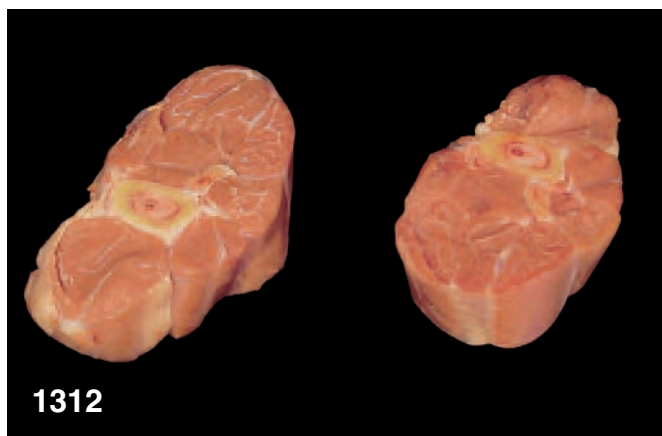
shall be cut approximately parallel to the shank side of the shoulder. All rib and blade bones and intercostal meat shall be excluded.

1309A Veal Chuck, Shoulder Blade Chops

This item may be prepared from any single square-cut chuck such as described in Item Nos. 309 or 309A. The



blade chops must contain a portion of the blade bone and shall be cut approximately parallel to the rib bones.



1312

1312 Veal Osso Buco, Foreshank



This item shall be prepared from Item No. 312. The fore-shanks shall be cut into widths specified by the purchaser. The slices shall be cut approximately parallel to the bone length so as to display a cross-section surface at least 75 percent lean on each side.



1332

1332 Veal Loin Chops



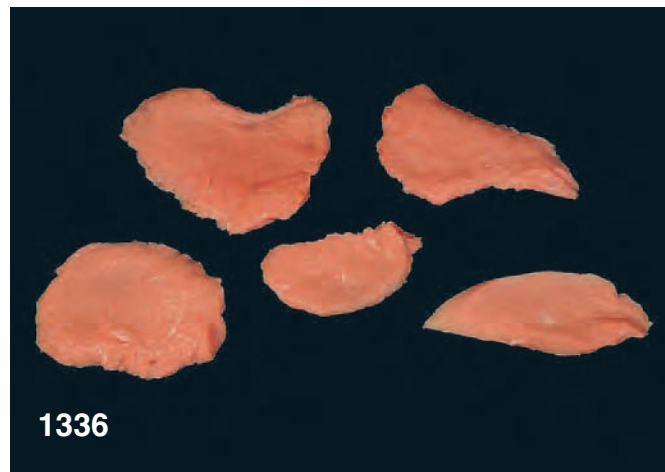
This item is prepared from a single veal loin meeting the end requirements of Item No. 332. Loin chops shall contain no portion of the hip bone or related cartilage. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle unless purchaser specifies another option as described below.

- PSO: 1 - 2.0 inches (5.0 cm)
- 2 - 1.0 inch (2.5 cm)
- 3 - 0 inch (0 mm)

1336 Veal Cutlets, Boneless



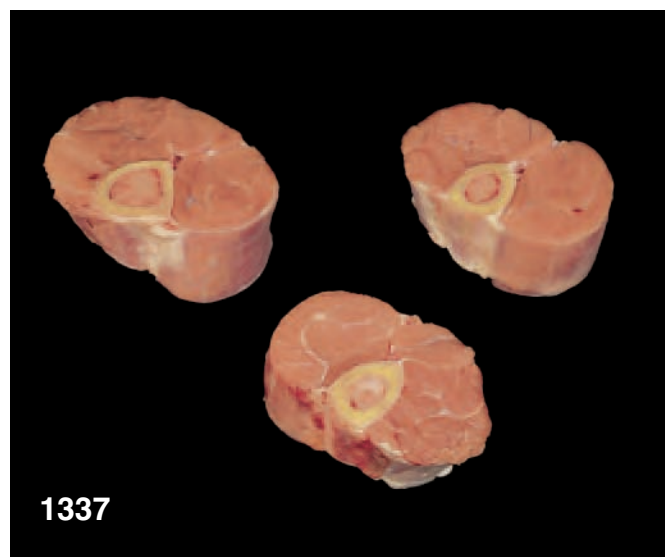
This item shall be prepared from a veal leg that meets the end requirements of Item No. 336. The heel and any remaining shank meat, fat, and surface membranous tissue shall be excluded. The leg muscles may be split lengthwise and sliced across the grain to obtain the specified size cutlets. If specified by the purchaser, each cutlet shall be cubed twice in such a manner that the portion shall retain its approximate original shape. Knitting of two or more pieces or folding of the meat is not allowed.



1337 Veal Osso Buco, Hindshank



This item shall be prepared from Item No. 337. The hindshank shall be cut into widths specified by the purchaser. The slices shall be cut approximately parallel to the bone length so as to display a cross-section surface at least 75 percent lean on each side.



1349A Veal Leg, Top Round (Inside), Cap Off, Cutlets, Boneless



This cutlet shall be prepared from a top round (inside) item that meets the requirement of Item No. 349A. All fat and membranous surface tissue shall be excluded. If specified by the purchaser, each cutlet shall be cubed twice in

such a manner that the portion shall retain its approximate original shape. Knitting of two or more pieces or folding of the meat is not allowed.

1396 Ground Veal (or Calf) Patties

This item is prepared from product as described in Item No. 396. The ground meat shall be mechanically formed into patties of the shape and size specified by the purchaser.



er. Patties shall be separated from each other by a means that will prevent them from sticking together when packaged. Patties shall be frozen unless specified fresh.

1396A Ground Veal (or Calf) and Vegetable Protein Product Patties

This item is prepared from ground product described in Item No. 396A. The ground mixture includes a soy-type vegetable protein product specified by the purchaser that is added to ground veal (or calf) Item No. 396. The mixture



is approved for use in Child Nutrition Programs provided it meets specific USDA specifications. See IMPS Item No. 396A. The patty processing requirements are the same as in Item No. 1396.

1396B Veal (or Calf) Patties

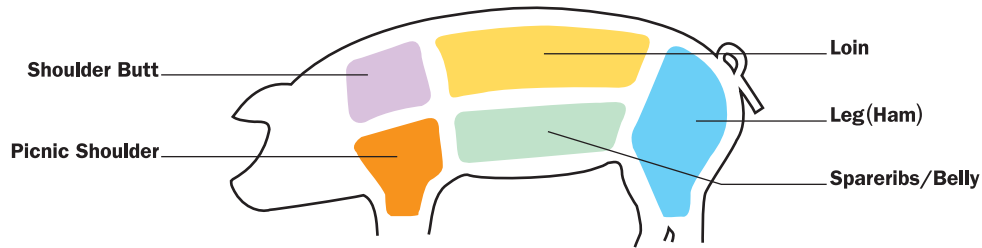
The patties shall be prepared from Item No. 396B, Veal (or Calf) Patty Mix. The ground mixture is prepared similar to that in Item No. 396A except that the vegetable protein product used in the mixture is not subject to the same



specifications required by USDA under Food and Nutrition Service regulations. The patty processing requirements are the same as in Item No. 1396.

PORK

Foodservice Cuts



NAMPS/IMPS Number (North American Meat Processors Association/Institutional Meat Purchase Specifications)
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406 Pork Shoulder, Boston Butt, Bone In



406A Pork Shoulder, Boston Butt, Boneless



1406 Pork Boston Butt Steaks



407 Pork Shoulder Butt, Cellular Trimmed, Boneless



408 Pork Belly



416 Pork Spareribs



416A Pork Spareribs, St. Louis Style



417 Pork Shoulder Hocks (left)
417A Pork Leg (Fresh Ham) Hocks (right)



410 Pork Loin, Bone In



412 Pork Loin, Bone In, Center-Cut, 8 Ribs



1412 Pork Loin Chops, Center-Cut



1412B Pork Loin Chops, Center-Cut, Boneless



413A Pork Loin, Boneless, Roast



414 Pork Loin, Canadian Back



415 Pork Tenderloin



422 Pork Loin, Back Ribs



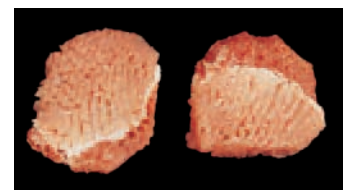
402A Pork Leg (Fresh Ham), Skinned, Short Shank



402B Pork Leg (Fresh Ham), Boneless



1495 Coarse Chopped Pork



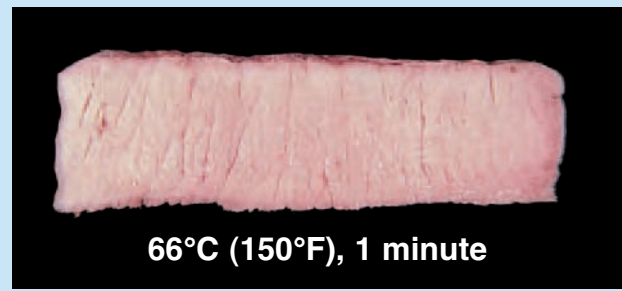
1400 Pork Steak Cubed

The above cuts are a partial representation of NAMPS/IMPS items.

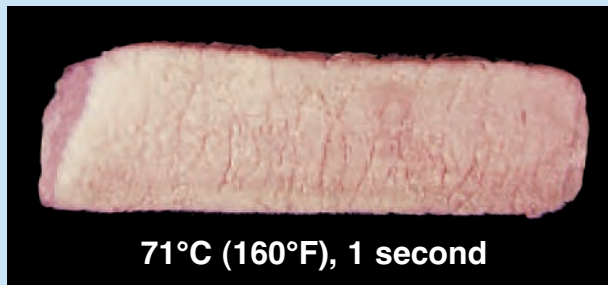
Pork Chop Cooked Color Guide



63°C (145°F), 3 minutes



66°C (150°F), 1 minute



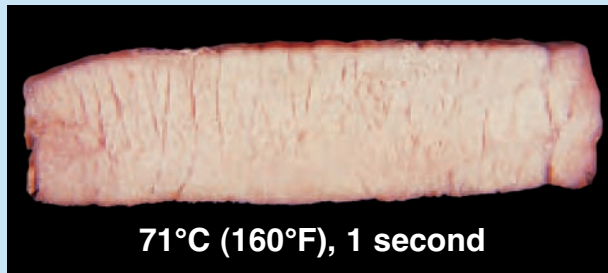
71°C (160°F), 1 second



77°C (170°F), 1 second

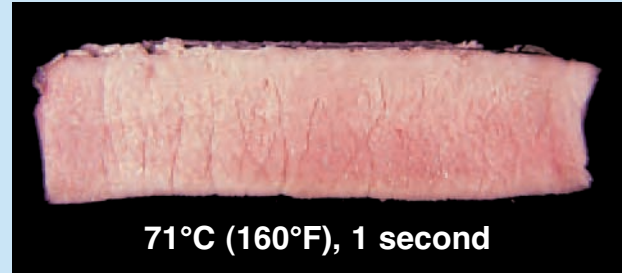
Shown above are chops from loins that were typical in color, pH (5.6–5.8), and exudativeness cooked from the thawed state to four safe endpoint time/temperature combinations (FDA Food Code). Chops cooked to the lower endpoint temperatures will be slightly pink but will be more juicy, tender, and flavorful than chops cooked to 77°C or higher. Chops enhanced with a phosphate-salt solution had similar cooked colors of non-enhanced chops.

Raw Loin Quality Traits Pale, Soft, and Exudative (PSE)



71°C (160°F), 1 second

Raw Loin Quality Traits Dark, Firm, and Dry (DFD)



71°C (160°F), 1 second

Chops can vary in internal cooked color depending on pork quality, pigment color, and other factors. These chops show the color range in the chop interior, PSE chops (pH 5.3) are less pink and DFD chops (pH 6.6) are darker pink than normal chops, when cooked to a medium degree of doneness (71°C).



Take the guesswork out of grilling.

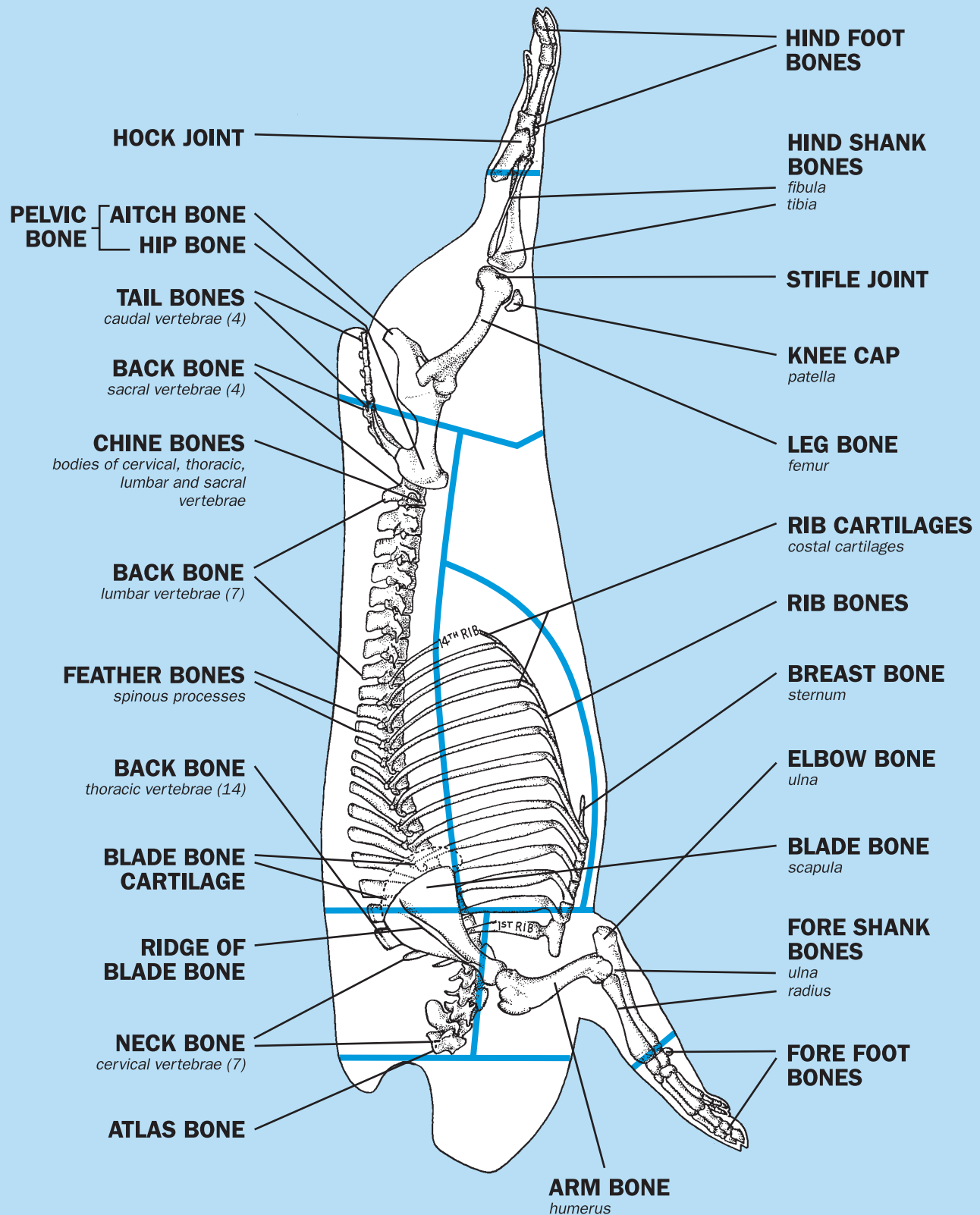
S. A. Hawthorne, R. Lien, M. C. Hunt, and D. H. Kropf, Department of Animal Sciences and Industry, Kansas State University, Weber Hall, Manhattan, Kansas 66506

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Pork Skeletal Chart

Location, Structure, and Names of Bones



Courtesy of the American Meat Science Association.

PORK PRIMAL CUTS



401A

Pork Leg (Fresh Ham)



410

Pork Loin, Regular



406

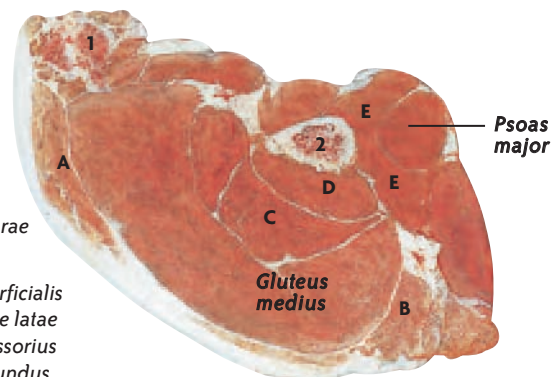
Pork Shoulder, Boston Butt



405

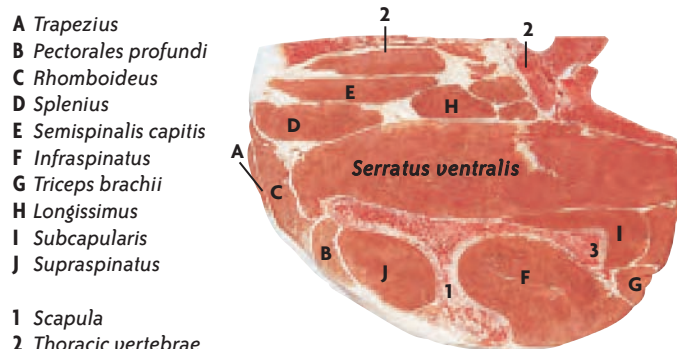
Pork Shoulder, Picnic

LOIN-LEG (HAM) SEPARATION



- 1 Sacral vertebrae
- 2 Ilium
- A Gluteus superficialis
- B Tensor fasciae latae
- C Gluteus accessorius
- D Gluteus profundus
- E Iliacus

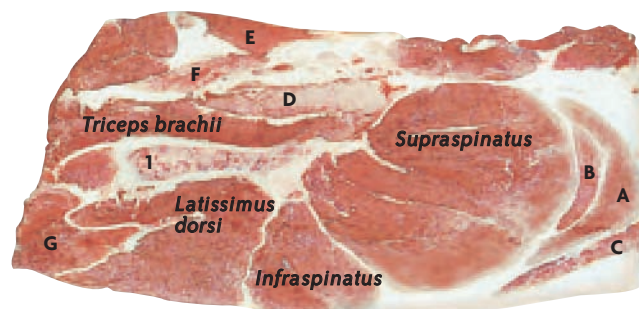
LOIN-SHOULDER SEPARATION



- A Trapezius
- B Pectorales profundi
- C Rhomboideus
- D Splenius
- E Semispinalis capitis
- F Infraspinatus
- G Triceps brachii
- H Longissimus
- I Subcapularis
- J Supraspinatus

- 1 Scapula
- 2 Thoracic vertebrae
- 3 Rib

BUTT-PICNIC SEPARATION



- A Cutaneous faciei
- B Pectorales profundus
- C Semispinalis capitis
- D Infraspinatus
- E Deltoideus
- F Teres minor
- G Pectorales profundus
- 1 Scapula

INDEX PORK PRODUCTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
400	Carcass	3160	140	120-150	150-180	180-210	210-up
400A	Roasting Pig	3161	140	12-24	24-40	40-60	100-up
401	Leg (Fresh Ham)	3390	141	14-17	17-20	20-26	26-up
401A	Leg (Fresh Ham), Short Shank	3391	141	14-17	17-20	20-26	26-up
401C	Leg (Fresh Ham), Semi-Boneless	3400	141	14-16	16-18	18-20	20-up
401D	Leg, Hind Shank	3517	142	1-down	1-up		
402	Leg (Fresh Ham), Skinned	3387	142	14-17	17-20	20-26	26-up
402A	Leg (Fresh Ham), Skinned, Short Shank	3401	142	14-17	17-20	20-26	26-up
402B	Leg (Fresh Ham), Boneless	3388	143	6-8	8-10	10-12	12-up
402C	Leg (Fresh Ham), Boneless, Short Shank, Trimmed	3406	143	6-8	8-10	10-12	12-up
402D	Leg (Fresh Ham), Outside	3411	143	2-4	4-5	5-6	6-up
402E	Leg (Fresh Ham), Outside, Trimmed, Shank Removed	3425	143	2-3	3-5	5-6	6-up
402F	Leg (Fresh Ham), Inside	3408	144	3-down	3-4	4-5	5-up
402G	Leg (Fresh Ham), TBS, 3-Way, Boneless	3426	144	12-14	14-16	16-18	18-up
403	Shoulder	3180	144	8-12	12-16	16-20	20-up
403B	Shoulder, Outside	3213	145	8-12	12-18	18-22	22-up
403C	Shoulder, Inside, Boneless	3214	145	2-4	4-8	8-up	
404	Shoulder, Skinned	3163	145	8-12	12-16	16-20	2-up
405	Shoulder, Picnic	3168	146	4-6	6-8	8-12	12-up
405A	Shoulder, Picnic, Boneless	3170	146	2-4	4-6	6-8	8-up
405B	Shoulder, Picnic, Cushion, Boneless	3204	146	Amount as Specified			
405C	Shoulder, Pectoral Meat		147	1-down	1-up		
406	Shoulder, Boston Butt, Bone In	3184	147	2-4	4-8	8-up	
406A	Shoulder, Boston Butt, Boneless	3185	147	2-4	4-8	8-up	
406B	Shoulder, Boston Butt, Boneless, Special	3205	147	2-4	4-6	6-8	8-up
407	Shoulder Butt, Cellar Trimmed, Boneless	3206	148	1.5-3	3-4	4-7	7-up
408	Belly	3427	148	10-12	12-14	14-18	18-up
408A	Fat Back	3499	148	Not Applicable			
409	Belly, Skinless	3431	148	7-9	9-11	11-13	13-up
409A	Belly, Single Ribbed, Skinless	3432	148	10-12	12-14	14-18	18-up
409B	Belly, Center-Cut, Skinless	3481	149	7-9	9-11	11-13	13-up

PORK FOODSERVICE CUTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
410	Loin, Bone In	3216	149	10-14	14-18	18-22	22-up
410A	Loin, Sirloin End, Bone In	3330	150	4-down	4-up		
410B	Loin, Rib End, Bone In	3289	150	4-down	4-up		
411	Loin, Bone In, Bladeless	3218	150	10-14	14-18	18-22	22-up
412	Loin, Bone In, Center-Cut, 8 Ribs	3225	151	4-6	6-8	8-10	10-up
412A	Loin, Bone In, Center-Cut, 8 Ribs, Chine Bone Off	3227	151	4-5	5-7	7-9	9-up
412B	Loin, Boneless, Center-Cut, 8 Ribs	3226	152	2-4	4-5	4-6	6-up
412C	Loin, Bone In, Center-Cut, 11 Ribs	3231	152	5-7	7-9	9-11	11-up
412D	Loin, Bone In, Center-Cut, 11 Ribs, Chine Bone Off	3232	153	4-6	6-8	8-10	10-up
412E	Loin, Boneless, Center-Cut, 11 Ribs	3333	153	3-5	5-6	6-7	7-up
412G	Loin, Center-Cut, Rib End (Rack)	3266	153	7-down	7-up		
413	Loin, Boneless	3224	154	6-8	8-10	10-12	12-up
413A	Loin, Boneless, Roast	3270	154	6-8	8-10	10-12	12-up
413B	Loin, Boneless, Special	3273	155	6-8	8-10	10-12	12-up
413C	Loin, Loin Eye		155	3-5	5-8	8-up	
414	Loin, Canadian Back	3383	155	3-4	4-5	5-6	6-up
415	Tenderloin	3358	156	0.5-1	1-1.5	1.5-up	
415A	Tenderloin, Side Muscle Off	3365	156	0.5-1	1-1.5	1.5-up	
416	Spareribs	3468	159	2.5-down	2.5-3.5	3.5-5.5	5.5-up
416A	Spareribs, St. Louis Style	3478	159	1.5-2	2-3	3-up	
416B	Spareribs, Brisket Bones	3480	159	0.25-0.33	0.33-0.5	0.5-0.75	0.75-up
416C	Spareribs, Breast Off	3479	159	2.5-down	2.5-3.5	3.5-5.5	5.5-up
416D	Breast Bones	3482	159	Under-1	Over-1		
417	Shoulder Hocks	3511	156	0.25-0.75	0.75-1.5	1.5-up	
417A	Leg (Fresh Ham) Hocks	3516	156	Not Applicable			
418	Trimnings	3541	157	Not Applicable			
420	Pig's Feet, Front	3508	157	Not Applicable			
421	Neck Bones	3484	157	As Specified			
422	Loin, Back Ribs	3243	158	1.5-down	1.5-1.75	1.75-2.25	2.25-up
423	Loin, Country-Style Ribs	3275	160	2-3	3-up		
424	Loin, Riblet	3496	160	Not Applicable			
435B	Pork for Kabobs	3496	161	As Specified			
472	Caul Fat	3553	161	Not Applicable			
496	Ground Pork	3433	162	As Specified			

ORDERING DATA

Purchaser Specified Options (PSO)

Purchasers may specify a number of different options on the products they wish to purchase. These options (PSO) include among others, a combination of grade, state of refrigeration, fat limitation measurements, and processing instructions. Items listed in the text may also include specific choices. Some of these options are explained in more detail in the Introductory Section at the front of *The Meat Buyer's Guide*, or later in this section, or in the appropriate Item Description. Purchasers who have special needs or specifications should contact their suppliers.

State of Refrigeration

A FRESH	28° F (–2.2° C) or higher
B FROZEN	28° F (–2.2° C) or lower
C PSO	0° F (–17.8° C) or lower

Product may be ordered fresh or frozen. The term *fresh chilled* is used by the USDA Agricultural Marketing Service to describe product that has not been previously frozen.

Grade

Pork carcasses are graded by (a) class, as determined by the apparent sex condition of the animal at the time of slaughter, and (b) grade, which reflects quality and the expected yield of lean cuts in the carcass.

The five classes of pork carcasses are barrow, gilt, sow, stag, and boar.

The five grades are U.S. No. 1, U.S. No. 2, U.S. No. 3, U.S. No. 4, and U.S. Utility. These grades, however, do not apply to stag and boar carcasses. It is usually not necessary to specify a grade other than for Item No. 400 as the requirements of the Item Description and/or specified fat limitation generally apply. The purchaser, may, however, specify items to be derived from one or a combination of the U.S. grades for barrow or gilt carcasses if they so desire.

All items shall comply with the MATERIAL REQUIREMENTS as described in the front section of this *Guide*. The lean quality section describes product that is typical of meat derived from barrows or gilts.

The lean must possess a bright reasonably uniform color ranging from light pink to light red, and a slight two-toned color is permissible.

Fat Limitation Options (FLO)

CUTS AND ROASTS

The purchaser may specify one of the following maximum average thicknesses of surface fat when the fat limitation indicated in the detailed Item Descriptions are not desired.

Cuts and Roasts		
Option No.	Maximum Average Thickness	Maximum at Any One Point
1	As specified in the Item Description.	0.25 inch (6 mm) more than amount specified
2	0.125 inch (3mm)	0.25 inch (6 mm)
3	Practically Free (75 percent lean/seam surface exposed)	0.125 inch (3mm)
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in the longest dimension, and/or 0.125 inch (3mm) in thickness)	0.125 inch (3mm)
5	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed)	0.125 inch (3mm)

*/** - see page xx for definition

NOTE: When average fat thicknesses are specified in Item Descriptions, the appropriate "Maximum at Any One Point" limitation shall apply. When Options 2–5 are specified for shoulder and loin items, all false lean shall be removed.

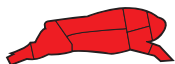
Information on Pork muscle nomenclature may be found on the University of Nebraska website,
<http://porcine.unl.edu/porcine/index2.htm>

400 Pork Carcass



The carcass shall be dressed without the head and kidneys and be practically free of internal fat. Carcasses with a “stuck” shoulder are not acceptable. In addition, no other objectionable scores shall appear on the outside of the carcass. Unless otherwise specified, the carcass shall be skin-on. It shall be split into reasonably uniform sides by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and so that the spinal cord groove is evident on at least 75 percent of both sides of the back bone. Mutilated feet shall be removed either at the hock or upper knee joint. The membranous portion of the diaphragm shall be excluded close to the lean, although the lean portion and the membrane surrounding it may remain, if firmly attached to the carcass. The jowl may remain intact with each carcass side. Minor trimming of the jowl is acceptable for removal of bloody portions and ragged edges. Excessively trimmed or mutilated jowls, however, shall be excluded by a reasonably straight cut perpendicular to the length of the carcass that is not more than 1.0 inch (2.5 cm) anterior to the ear dip.

400A Pork Roasting Pig



The whole unsplit roasting pig has the head on, and may include the internal fat and the membranous portion of the diaphragm. If applicable other requirements of Item No. 400 also apply.



400



400A

401 Pork Leg (Fresh Ham)

The pork leg, or fresh ham as it is commonly known, is separated from a pork side by a straight cut approximately perpendicular to a line parallel to the shank bones. The cut passes through a point which is not less than 1.5 inches (3.8 cm) and not more than 3.5 inches (8.8 cm) from the anterior edge of the aitch bone. The foot shall be excluded at or slightly above the hock joint. The tail, vertebrae, flank muscle (*rectus abdominis*), *cutaneous trunci*, prefemoral lymph gland, and any other exposed lymph glands shall be removed. The skin and collar fat over the cushion (*semimembranosus*) shall be smooth and well rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the *quadriceps femoris* and fat close to the lean overlying the *quadriceps femoris* and pelvic area shall be excluded. The fat thickness beneath the leg face measured at the skin edge and directly under the bone shall not exceed that indicated in the accompanying schedule:

Weight Range of Ham (pounds)	Maximum Fat Thickness (inches)
A. 14–17 (6.4–7.7 kg)	1.25 (3.1 cm)
B. 17–20 (7.7–9.1 kg)	1.50 (3.8 cm)
C. 20–26 (9.1–11.8 kg)	1.75 (4.3 cm)
D. 26–up (11.8 kg up)	2.00 (5.0 cm)



See page 136 for muscle identification.

401A Pork Leg (Fresh Ham), Short Shank

This item is as described in Item No. 401, except the shank shall be excluded by a straight cut made at an approximate right angle to the shank bones exposing a cross section of the heel (*gastrocnemius*).



401C Pork Leg (Fresh Ham), Semi-Boneless

This item is as described in Item No. 401A, except in addition, the pelvic or hip bone (aitch bone) including the fat and lean above it (oyster), the vertebrae, flank, and *ilio psoas* muscles are excluded. Unless specified otherwise all skin shall also be excluded.





401D Pork Leg, Hind Shank

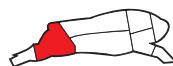


This item will consist of the skinless hind shank of the pork leg. It is separated from the leg by straight cut passing through the stifle joint. The foot will be removed at or slightly above the hock joint.

PSO: 1 - Item frenched by removing the lean and fat from the distal (hock joint) end so that the shank bone is exposed for the distance of 1.0 inch.

402 Pork Leg (Fresh Ham), Skinned

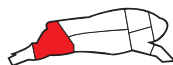
In addition to meeting the requirement of Item No. 401, the skin and fat on the outside of the leg must be trimmed. The skin shall be excluded anterior to a straight line parallel to the leg face, which starts at a point that does not exceed 25 percent of the distance from the stifle joint



to the leg face. The fat that is exposed shall be trimmed so as not to exceed 0.5 inch (13mm) in depth at any point that is 1.5 inches (3.8 cm) or more from the skin edge, except at the tail end of the pelvic area, where the fat thickness shall not exceed 1.0 inch (2.5 cm).



402A Pork Leg (Fresh Ham), Skinned, Short Shank



This bone-in leg item is as described in Item No. 402, except the shank shall be excluded as described in Item No. 401A.

402B Pork Leg (Fresh Ham), Boneless



This item is prepared from Item No. 401. All bones, cartilages, skin, flank muscle (*rectus abdominis*), *cutaneous trunci*, fat and lean above the aitch bone, and exposed lymph glands shall be excluded. The tendinous ends of shanks shall be excluded so that the cross-sectional cut exposes not less than 75 percent lean. The loin end shall be exposed by a straight cut anterior to the *quadriceps femoris*. The cut shall not be less than 1.0 inch (2.5 cm) and not more than 3.0 inches (7.5 cm) from the anterior end of the femur pocket. Shank meat that is firmly attached may remain and shall be folded into the femur cavity. Unless specified otherwise by the purchaser this item shall be netted or tied.

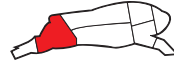


402C Pork Leg (Fresh Ham), Boneless, Short Shank, Trimmed



This item is as described in Item No. 402B, except the *popliteal* lymph gland and surrounding (star) fat in excess of 0.25 inch (6 mm) shall be excluded. Additional shank meat shall be eliminated from this item by a straight cut made at an approximate right angle to the length of the shank exposing the *gastrocnemius* muscle. Unless specified otherwise by the purchaser this item shall be netted or tied.

402D Pork Leg (Fresh Ham), Outside



This boneless item shall consist of the outside muscles (*biceps femoris* and *semitendinosus*) from the leg. The inner shank (*gastrocnemius*) may remain. However, the *flexor digitorum superficialis* muscle, or mouse as it is often referred to, shall be excluded. The *popliteal* lymph gland and surrounding fat in excess of 0.25 inch (6 mm) in depth shall also be excluded. The purchaser may specify outsides from two legs be reversed and netted or tied so that the boned surfaces when placed together produce a uniformly thick roast. If this option is specified, the purchaser may also request the item to be divided into approximately equal portions by a straight cut(s) at a right angle to the length of the item.

402E Pork Leg (Fresh Ham), Outside, Trimmed, Shank Removed

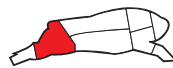


This boneless item is as described in Item No. 402D, except both the inner shank and mouse shall be excluded by a cut through the natural seam. The purchaser may also request the preparation options described for this item.

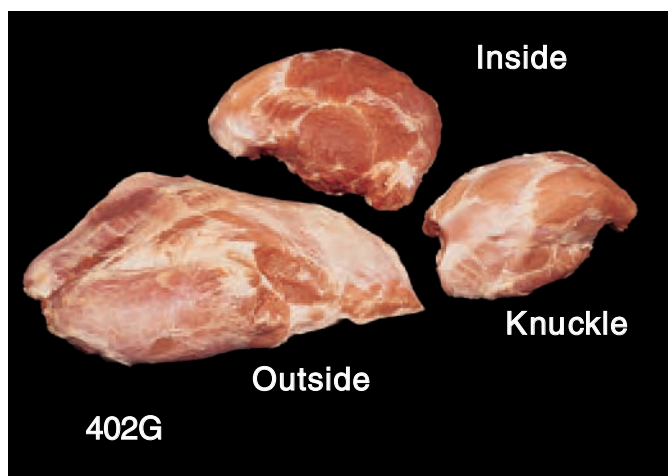




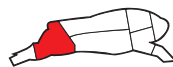
402F Pork Leg (Fresh Ham), Inside



This boneless item consists of the *semimembranosus* and related muscles of the inside portion of the leg remaining after separation from the outside and knuckle portions of the leg along the natural seam. All bones, cartilage, exposed heavy (opaque) connective tissue, lean and fat overlying the aitch bone (oyster), and the *gracilis* membrane (opaque portion) shall be excluded. The purchaser may specify insides from two legs be reversed and netted or tied so that the boned surfaces when placed together produce a uniformly thick roast.



402G Pork Leg (Fresh Ham), TBS, 3-Way, Boneless



This item shall consist of inside (Item No. 402F), outside (Item No. 402E), and knuckle portions of the pork leg individually packaged and placed into the same container. The knuckle portion shall consist of the *tensor fasciae latae* and *quadriceps* group. All bones and cartilage shall be removed. The purchaser may specify the packaging of individual roasts such as described in Item Nos. 402F (2 Insides) and 402E (2 Trimmed Outsides) and two knuckles from two No. 402G Pork Leg items, be placed into the same container.

It may be possible to purchase individual portions of the Pork Leg in some markets. Contact your supplier for availability.

403 Pork Shoulder



The shoulder is separated from the side by a straight cut that is approximately perpendicular to the length of the side. The cut shall be made posterior to (so as not to expose) the elbow, but not more than 1.0 inch (2.5 cm) from the tip of the elbow. The outer tip of the *subscapularis* muscle shall not extend past the dorsal edge of the base of the medial ridge of the blade bone. The foot shall be excluded at or slightly above the upper knee joint by a straight cut approximately perpendicular to the shank bones. The jowl shall be excluded by a straight cut approximately parallel with the loin side that is anterior to, but not more than 1.0 inch (2.5 cm) from, the innermost curvature of the ear dip. The neck bones, ribs, breast bones, associat-

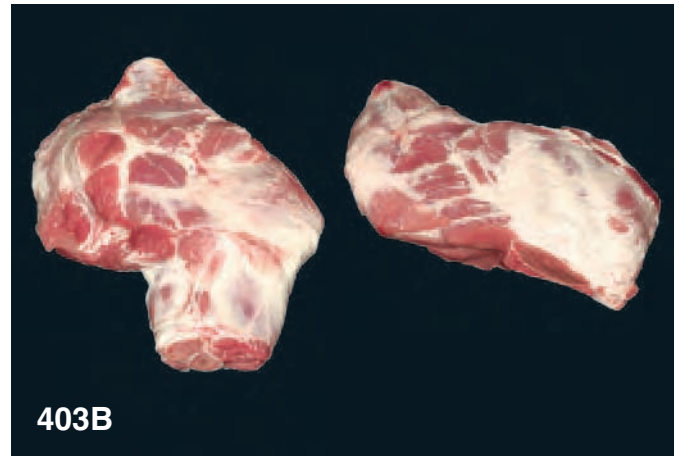
ed cartilage, and breast flap (through the major crease) shall also be excluded. The fat and skin shall be beveled to meet the lean on the dorsal edge. The exterior fat thickness at the dorsal skin edge, measured at the center of the cut, shall not exceed that indicated in the following schedule:

Weight Range of Shoulder (pounds)	Maximum Fat Thickness (inches)
A. 8–12 (3.6–5.5 kg)	1.25 (3.1 cm)
B. 12–16 (5.5–7.3 kg)	1.50 (3.8 cm)
C. 16–20 (7.3–9.1 kg)	1.75 (4.3 cm)
D. 20 & up (9.1 kg & up)	2.00 (5.0 cm)

403B Pork Shoulder, Outside



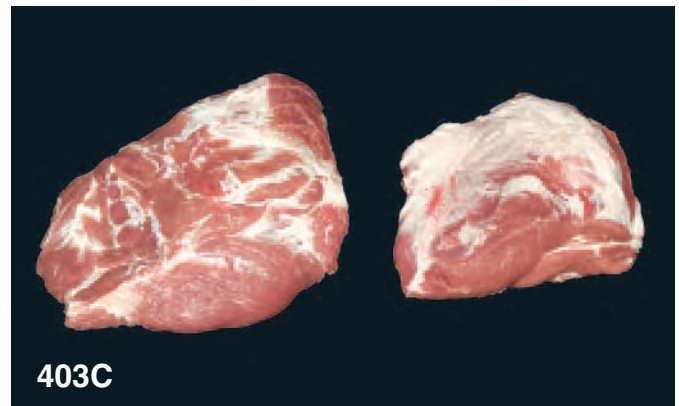
This item shall consist of the shank, humerus, and blade bone and associated outside muscles of the shoulder as described in Item No. 403. It may be prepared directly from the carcass prior to the separation of the loin and belly by cutting through the breast flap and *pectoralis superficialis* and following the natural seam to a point immediately medial to the blade cartilage. The shank shall be excluded at or above the knee joint. The thick or arm end shall include the shank and humerus bones and the overlying lean (*latissimus dorsi*, *triceps brachii* group [cushion]) and minor muscles associated with the humerus. The thin or blade end shall consist of the blade bone and muscles overlying the blade bone (*supraspinatus*, *infraspinatus*, *latissimus dorsi*, and may contain the *subscapularis* and *teres major*). All sides shall be trimmed following the natural curvature of the major muscles and the scapula. The purchaser may specify all skin to be excluded.



403C Pork Shoulder, Inside, Boneless



This item is prepared from the remaining portion of the shoulder after the removal of the outside shoulder as described in Item No. 403B. The loin shall have been removed so that the *longissimus* is equal to or larger than the *spinalis dorsi*. All false lean (*trapezius*) shall be excluded. The ventral edge shall have been made by a straight cut perpendicular to the loin end that does not exceed 2.0 inches (5.0 cm) from the *longissimus*. The anterior end is trimmed so that there is no evidence of the ear dip. All bones and cartilage shall be excluded.



404 Pork Shoulder, Skinned



The shoulder is as described in Item No. 403, except the skin and fat on the outside of the shoulder shall be trimmed. The skin dorsal to a straight line parallel to the dorsal side, which starts at a point that does not exceed 25 percent of the distance from the elbow joint to the dorsal side, shall be excluded. The fat exposed by the elimination of the skin shall be trimmed not to exceed 0.5 inch (13 mm) in depth at any point 1.5 inches (3.8 cm) or more from the edge of the skin collar. Traces of the false lean shall be visible.



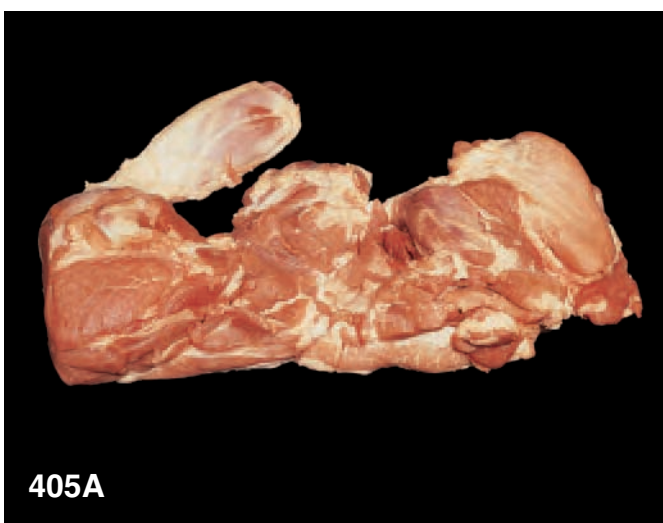


405 Pork Shoulder, Picnic



This item is prepared from Item No. 403. The butt shall be excluded by a straight cut, dorsal to the shoulder joint, at an approximate right angle with the belly side. The jowl shall be excluded by a straight cut approximately parallel with the belly side, which is not more than 1.0 inch (2.5 cm) anterior from the half moon muscle (*pectoralis profundus*), measured on the butt side. The fat and skin shall be beveled to meet the lean on the dorsal edge. The fat thickness, measured at the center of the butt side, shall not exceed that indicated in the following schedule:

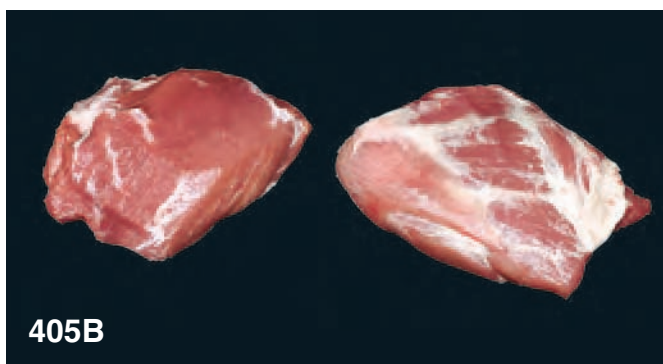
Weight Range of Shoulder Picnic (pounds)	Maximum Fat Thickness (inches)
A. 4–6 (1.8–2.7 kg)	0.625 (16 mm)
B. 6–8 (2.7–3.6 kg)	0.75 (19 mm)
C. 8–12 (3.6–5.5 kg)	1.00 (2.5 cm)
D. 12 & up (5.5 kg & up)	1.25 (3.1 cm)



405A Pork Shoulder, Picnic, Boneless



This item is prepared from Item No. 405. All bones, cartilage and skin shall be excluded. The belly side of the picnic shall expose a cross section of the cushion (*triceps brachii* group). The butt side shall expose a full cross section of the *supraspinatus* with no more than a slight enlargement of tendons. The jowl shall be excluded by a cut that is not more than 1.0 inch (2.5 cm) anterior from the half moon muscle (*pectoralis profundus*), measured on the butt side. The tendinous ends of the shank shall be excluded to a point where a cross-sectional cut exposes at least 75 percent lean.



405B Pork Shoulder, Picnic, Cushion, Boneless



This item shall consist of the *triceps brachii* muscles from Item No. 405A and shall be practically free of fat. Tendons shall be trimmed flush with the lean.

405C Pork Shoulder, Pectoral Meat



This item will consist of the *pectoralis profundis* muscle that is removed from the shoulder by cutting through the natural seams.



405C

406 Pork Shoulder, Boston Butt, Bone In



This item is as described in Item No. 403, except that the picnic is excluded as described in Item No. 405. Skin, neck bones, and related cartilage shall also be excluded. Traces of false lean shall be visible.



406

406A Pork Shoulder, Boston Butt, Boneless



This item is prepared from Item No. 406. All bones, cartilages, and skin shall be removed. The loin side of the butt shall expose the *longissimus* equal to or larger than the combined areas of the *splenius* and *semispinalis capitis*. The picnic side shall expose a cross section of the *supraspinatus* with no more than a slight enlargement of tendons. The jowl shall be removed by a straight cut, approximately parallel with the loin side, which is not more than 1.0 inch (2.5 cm) anterior to the half moon muscle (*pectoralis profundis*), measured on the picnic side. Traces of false lean shall be visible. The lean and fat overlying the blade shall remain firmly attached. Purchaser may specify the boneless butt be netted or tied.



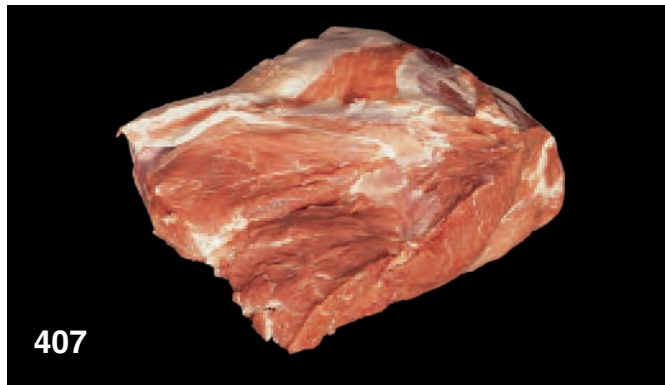
406A

406B Pork Shoulder, Boston Butt, Boneless, Special

This item is as described in Item No. 406A, except the false lean (*trapezius*) and underlying fat shall be excluded.



The remaining roast shall be trimmed practically free of surface fat.

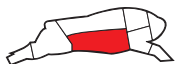


407 Pork Shoulder Butt, Cellar Trimmed, Boneless



The butt is as described in Item No. 406A, except the lean and fat overlying the blade shall be excluded.

408 Pork Belly



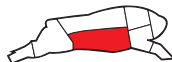
The belly is prepared from the side after removal of the leg, shoulder, loin, fat back, and spareribs. All bones and cartilages, and practically all leaf fat, shall be excluded. The fat back shall also be excluded by a straight cut not more than 1.5 inches (3.8 cm) from the outermost dorsal curvature of scribe line. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 2.0 inches (5.0 cm) longer than its opposing side. The width of the flank muscle (*rectus abdominis*) shall be at least 25 percent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 0.75 inch (19 mm) from the lean. The area ventral to the scribe line shall be free of scores and “snowballs” (exposed areas of fat) that measure 3.0 square inches



(19.4 sq cm) or more. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue. The scribe line is not considered a score but shall not be more than 0.25 inch (6 mm) in depth at any point.



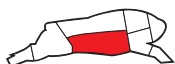
408A Pork Fat Back



The fat back as referred to in the specifications for Item No. 408 shall be produced as described and shall be 0.5 inch (13 mm) thick on the average.

PSO: 1 - Purchaser may request this item skinless.

409 Pork Belly, Skinless



The skinless belly is as described in Item No. 408, except the skin is removed leaving a smooth-skinned surface that is practically free of hair roots and scores.

409A Pork Belly, Single Ribbed, Skinless



This item is as described in Item No. 409, except the rib bones are excluded by individually removing them, leaving the intercostal meat (rib fingers), costal cartilages, sternum, and *transversus abdominis* muscle intact. The purchaser may specify that skin may remain and that the costal cartilages and/or sternum be excluded.

409B Pork Belly, Center-Cut, Skinless

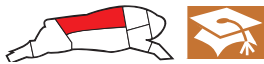


This item is as described in Item No. 409, except the fat back shall be excluded by a straight cut no more than 0.5 inch (13 mm) dorsal to the outermost curvature of the scribe line. The fat and teat line on the ventral edge shall be eliminated by a straight cut immediately ventral to lean edge.



409B

410 Pork Loin, Bone In



The loin is that portion of the side remaining after removal of the shoulder, leg, belly, and fat back, leaving a portion of the blade bone and its overlying lean and fat. There shall be not less than two sacral, but no caudal, vertebrae left remaining on the loin. The shoulder and leg shall be separated from the loin by straight cuts that are reasonably perpendicular to the split surface of the backbone. The outer tip of *subscapularis* muscle shall not extend past the center of the base of the medial ridge of the blade bone. The belly side shall be removed by a straight cut (a slight dorsal curvature is acceptable) that extends from a point that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus* on the shoulder end to a point on the leg end ventral to, but not more than 0.5 inch (13 mm) from, the tenderloin. Surface fat shall be trimmed to an average of 0.25 inch (6 mm) in depth or less except in the hip bone area. The hip bone area is defined as the area contained within two parallel lines, 2.0 inches (5.0 cm) on either side of the anterior end of the hip bone and associated cartilage. Fat in the hip bone area shall be trimmed to the same contour as the rest of the trimmed fat surface of the loin. At least 2.0 inches (5.0 cm) of the false lean shall be exposed. Lumbar and pelvic fat shall be trimmed to 0.5 inch (13 mm) or less in depth. The tenderloin shall remain intact. The diaphragm and hanging tender shall be excluded. The spinal cord groove shall be evident on at least 75 percent of the vertebrae.



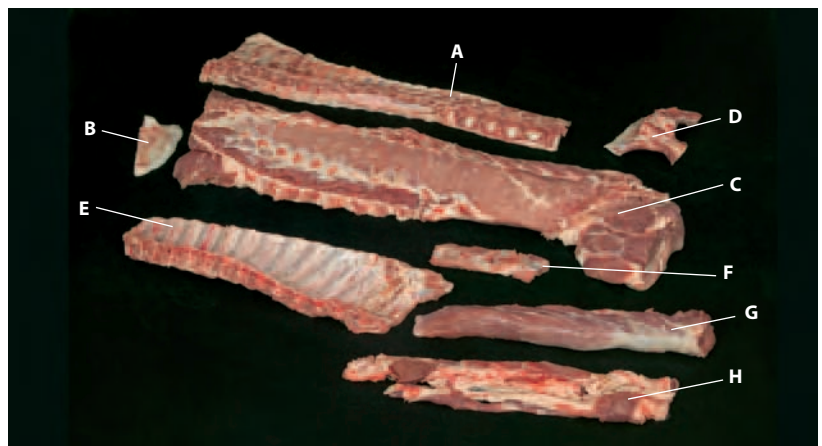
410 View from Shoulder End



410 View from Ham End

Pork Loin, Components

- A Backbone
- B Blade Bone
- C 413 Boneless Loin
- D Hip Bone
- E 422 Backribs
- F 424 Riblets
- G 415 Tenderloin
- H Sidestrap and Tenderloin Fat





410A Pork Loin, Sirloin End, Bone In



This item is prepared from Item No. 410 and as described in Item No. 412 for the preparation of a Bone-In, Center-Cut, Pork Loin wherein the Sirloin End, Bone In is removed anterior to the hip bone and associated cartilage, exposing the *gluteus medius*. Unless otherwise specified, a portion of the tenderloin may remain.

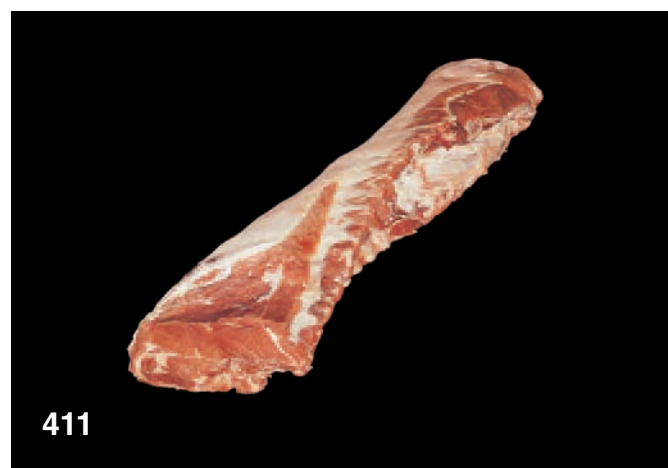
PSO: 1 - Pork Loin, Sirloin End, Boneless is prepared by removing all bone, cartilage, surface fat, and remaining tenderloin, if any.



410B Pork Loin, Rib End, Bone In



This item is prepared from Item No. 410 and as described in Item No. 412 for the preparation of a Bone-In, Center-Cut, Pork Loin wherein the Rib End, Bone In is separated from the Pork Loin so that the rib end shall have no less than two bones nor more than six bones.



411 Pork Loin, Bone In, Bladeless



The loin is as described in Item No. 410, except the blade bone, associated cartilage, and associated overlying lean and fat shall be removed. On the shoulder end, the *longissimus* shall be equal to or larger than the combined areas of the *splenius* and *semispinalis capitis*.

412 Pork Loin, Bone In, Center-Cut, 8 Ribs



This item is prepared from Item No. 410. The blade and the sirloin portions are eliminated by straight cuts made approximately perpendicular to the split surface of the backbone and the length of the loin. The sirloin is removed anterior to the hip bone and associated cartilage exposing the *gluteus medius*. The blade portion shall be removed to leave not more than eight ribs present. Floating rib(s) that do not show a cross-section at the belly side are exempt. The belly shall be removed by a straight cut (a slight dorsal curvature is acceptable) from a point that is ventral to, but not more than 4.0 inches (10.0 cm) from, the *longissimus* at the blade end to a point on the sirloin end that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus*. Surface fat shall be trimmed to an average of 0.25 inch (6 mm) in depth. Lumbar fat shall be trimmed not to exceed 0.5 inch (13 mm) in depth. The tenderloin shall remain intact. The spinal cord groove shall be evident on at least 75 percent of the vertebrae.

The purchaser may specify the following belly removal options (PSO) for all loins in the 412 and 413 series. If no PSO is specified, the distance ventral to the *longissimus* shall be as specified within the item description above.

Distance from the *longissimus*
(Blade end x Sirloin end)

- PSO: 1 - 2.0 inches (5.0 cm) x 1.0 inch (25 mm)
 2 - 1.0 inch (25 mm) x 1.0 inch (25 mm)
 3 - 0 inch x 0 inch (immediately ventral)
 4 - Other as specified by purchaser

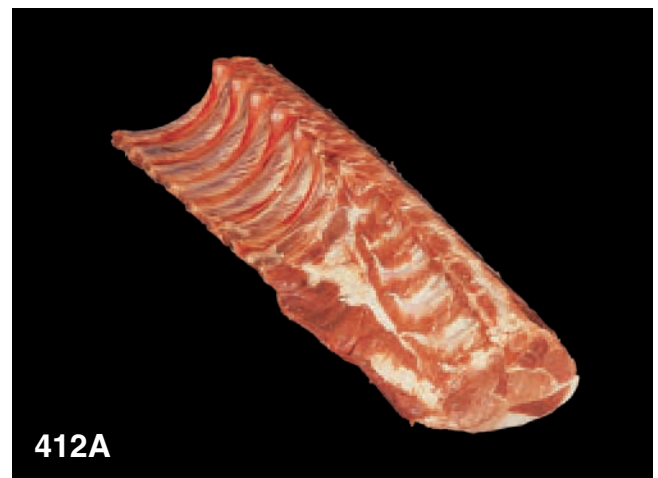


412 View from Shoulder End

412A Pork Loin, Bone In, Center-Cut, 8 Ribs, Chine Bone Off



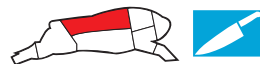
This item is as described in Item No. 412. In addition the tenderloin and the protruding edge of the chine bone and most of the spinal groove shall be removed and excluded. The *longissimus* shall not be scored. See Item No. 412 for purchaser belly removal PSOs.



412A



412B Pork Loin, Boneless, Center-Cut, 8 Ribs



This item is prepared from Item No. 412. The tenderloin and all bones and cartilages shall be excluded. On the blade end, the *longissimus* shall be at least twice as large as the *spinalis dorsi*. The sirloin is eliminated anterior to the hip bone cartilage and shall expose the *gluteus medius*. The belly shall be excluded by a cut ventral to, but not more than 4.0 inches (10.0 cm) from, the *longissimus* at the blade end to a point on the sirloin end ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus*. To facilitate packaging, this item may be butterflied perpendicular to the length of the loin. See Item No. 412 for purchaser belly removal PSOs.

PSO: 1 - *Multifidus dorsi* (tiger) muscle shall be removed.



412C Pork Loin, Bone In, Center-Cut, 11 Ribs



This item is prepared from Item No. 410. The blade and the sirloin portions are excluded by straight cuts made approximately perpendicular to the split surface of the backbone and the length of the loin. The sirloin is removed anterior to the hip bone and associated cartilage exposing the *gluteus medius*. The blade portion shall be removed to leave no more than 11 ribs present. Floating rib(s) that do not show a cross section at the belly side are exempt. The belly shall be excluded by a straight cut (though a slight dorsal curvature is acceptable) from a point that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus* at the blade end to a point on the sirloin end ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus*. The blade bone, related cartilage, and overlying lean and fat shall also be excluded. Lumbar fat shall be trimmed not to exceed 0.5 inch (13 mm) in depth. The tenderloin shall remain intact. The spinal groove shall be evident on at least 75 percent of the vertebrae. See Item No. 412 for purchaser belly removal PSOs.



412D Pork Loin, Bone In, Center-Cut, 11 Ribs, Chine Bone Off



This item is as described in Item No. 412. In addition the tenderloin and the protruding edge of the chine bone and most of the spinal groove shall be removed and excluded. The *longissimus* shall not be scored. See Item No. 412 for purchaser belly removal PSOs.



412E Pork Loin, Boneless, Center-Cut, 11 Ribs



This item is prepared from Item No. 412C. The tenderloin and all bones and cartilages shall be excluded. On the blade end, the *longissimus* shall be approximately equal to or larger than the *spinalis dorsi*, and the *rhomboideus* shall not be present. The sirloin is eliminated anterior to the hip bone cartilage and shall expose the *gluteus medius*. The belly shall be excluded by a cut ventral to, but not more

than 3.0 inches (7.5 cm) from, the *longissimus* at the blade end to a point on the sirloin end ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus*. See Item No. 412 for purchaser belly removal PSOs.

PSO: 1 - *Multifidus dorsi* (tiger) muscle shall be removed. See diagram Item No. 414.

412G Pork Loin, Center-Cut, Rib End (Rack)



This Center-Cut, Rib End, often referred to as a “Center-Cut Rack,” is as described in Items No. 412A or 412D, except that the sirloin end shall be removed posterior to the last rib. To make the item roast ready, the purchaser may specify that the feather bones and the chine bones be removed. Purchaser must also specify that this item be produced from one of the following PSOs.

- PSO: 1 - 8 Rib End (Rack), Center-Cut
- 2 - 9 Rib End (Rack), Center-Cut
- 3 - 10 Rib End (Rack), Center-Cut
- 4 - 11 Rib End (Rack), Center-Cut

Note: Purchaser may request that the ribs shall be Frenched by the exclusion of the intercostal meat and lean and fat between and over the ribs. The exposed portion of the rib bones shall not exceed 1.5 inches (3.8 cm), and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6.3 cm) from the outer edge of the *longissimus* muscle.



413 Pork Loin, Boneless

This item is prepared from Item No. 410. All skin, bones, cartilages, the tenderloin, and lean and fat overlying the blade bone shall be excluded. The leg end of the loin shall be exposed by a straight cut that shows no evidence of the *quadriceps femoris* nor the *longissimus*. The sirloin may be excluded immediately anterior to the hip bone pocket. In such cases, both the *longissimus* and *gluteus medius* shall be exposed on the leg end.

On the shoulder end, the *longissimus* shall be equal to or larger than the combined areas of the *splenius* and *semispinalis capitis*. The belly shall be removed by a cut that may display a slight dorsal curvature from a point ventral



to, but not more than 2.0 inches (5.0 cm) from, the *longissimus* at the shoulder end to a point on the leg end no more than 1.0 inch (2.5 cm) ventral to the *longissimus* and/or *gluteus medius*. Surface fat shall not exceed 0.25 inch (6 mm) in depth, except in the hip pocket, which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed fat surface. The hip bone area is defined as the area contained within two parallel lines, 1.0 inch (2.5 cm) on either side of the hip pocket area. To facilitate packaging, this item may be butterflied perpendicular to the length of the loin. See Item No. 412 for purchaser belly removal PSOs.



413 View from Ham End



413 View from Shoulder End

413A Pork Loin, Boneless, Roast

The roast is prepared from a boneless loin as described in Item No. 413 that is further cut into two pieces of approximately equal length. These pieces shall be reversed with the boned surfaces positioned together so that the blade and sirloin portions are on opposite ends. The pieces shall be



trimmed so that one piece of the boneless loin will not extend more than 1.0 inch (2.5 cm) in total length past its opposing piece. The boneless loin shall be netted or tied. See Item No. 412 for purchaser belly removal PSOs.



413A View from Ham End



413A View from Shoulder End

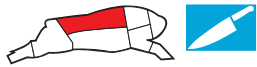
413B Pork Loin, Boneless, Special



This item is prepared as described in Item No. 413A, except the entire *infraspinatus*, *supraspinatus*, *latissimus dorsi*, and *trapezius* muscles shall be excluded. The belly shall be excluded immediately ventral to the *longissimus* and *gluteus medius*. The *iliocostalis* and the *obliquus internus abdominis* muscles shall also be excluded. Powdered wheat gluten or other binding agents may be used to bind the

boned surface of each half of the netted or tied loin together. Purchaser may specify a type of binder to be used. The use of all binding agents and their application shall be in accordance with FSIS regulations. When binding agents other than wheat gluten are used, the product name shall be changed accordingly. See Item No. 412 for purchaser belly removal PSOs.

413C Pork Loin, Loin Eye



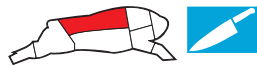
This item will consist of the *longissimus* and *multifidus dorsi* muscles.

PSO: 1 - An individual muscle (IM) item consisting only of the *longissimus* may be specified. See diagram Item No. 414.



413C PSO 1

414 Pork Loin, Canadian Back



This item is prepared from Item No. 410. All bones, cartilages, tenderloin, and lean and fat overlying the blade bone shall be excluded. The shoulder and sirloin ends shall be excluded by straight cuts approximately parallel to each other. On the shoulder end, the *longissimus* shall be equal to or larger than the combined areas of the *splenius* and *semispinalis capitis*, and the sirloin shall be removed immediately anterior to the hip cartilage. The belly side shall be removed immediately ventral to the *longissimus*.

PSO: 1 - *Multifidus dorsi* (tiger) muscle shall be removed, as shown by dotted line in Medial View.



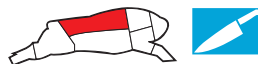
414 View from Leg End (Medial View)



414 View from Shoulder End (Lateral View)



415 Pork Tenderloin



This item is prepared from Item No. 410. The tenderloin shall be removed intact and shall consist of the *psoas major*, *psoas minor*, and *iliacus* only. The side strip muscle (*psoas minor*) shall be removed if not firmly attached. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 1.0 inch (2.5 cm). The tenderloin shall be practically free of fat.

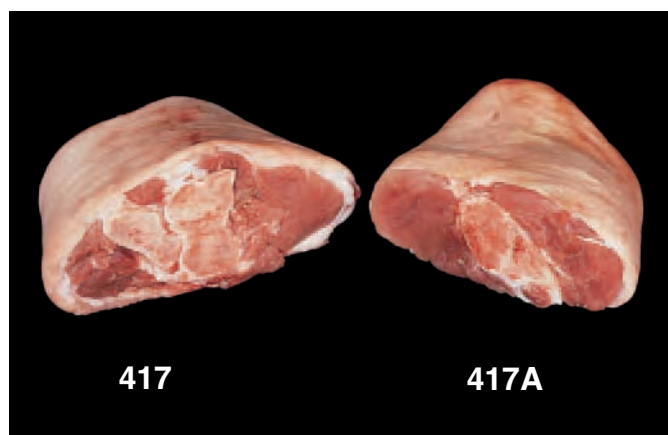


415A Pork Tenderloin, Side Muscle Off



The tenderloin shall be as described in Item No. 415, except the side strip muscle (*psoas minor*) shall be removed.

See page 159 for Items 416 through 416D



417 Pork Shoulder Hocks



Shoulder hocks shall be separated from the front feet at or above the upper knee joint. Shoulder hocks shall be at least 2.0 inches (5.0 cm) in length.

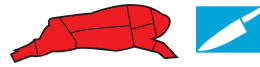
417A Pork Leg (Fresh Ham) Hocks



The pork leg or fresh ham hocks shall be separated from the hind feet at or above the hock joint. The hocks shall be at least 2.0 inches (5.0 cm) in length.

418 Pork Trimmings

Trimmings shall be prepared from any portion of the carcass that yields product that will meet the end-item requirements. Trimmings shall be free of bones, cartilages, skin, seedy mammary tissue, exposed heavy tendons, and lymph glands including the *prefemoral*, *popliteal*, *prescapular* and any other exposed lymph glands. The tendinous ends of shanks shall be removed to a point where a cross-sectional cut exposes at least 75 percent lean.



Purchaser shall specify the fat content percentage desired. The fat percentage shall be verified by one of the following purchaser specified options. If not specified, the fat content shall be verified with PSO 2 requirements.

- PSO: 1 - Fat content shall be declared on the product label
 2 - Contractor shall submit documentation of fat analysis to purchaser
 3 - Fat content certified by AMS (see Quality Assurance Provisions)
 4 - Samples selected by AMS and sent to purchaser-designated laboratory

420 Pork Pig's Feet, Front



The feet shall be removed at or above the upper knee joint of the front legs. All feet shall be trimmed practically free of hair and hair roots. Purchasers desiring Hind Feet should specify Item No. 420A.



421 Pork Neck Bones

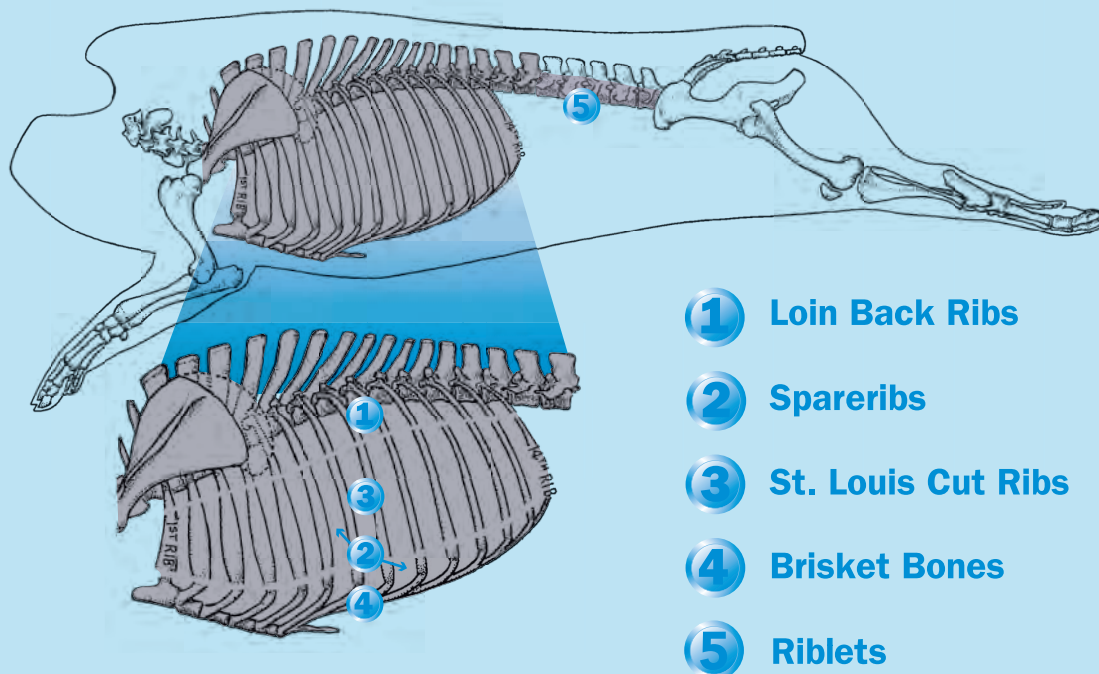


The neck bones shall contain at least two cervical vertebrae and at least one, but not more than four, thoracic vertebrae, adjoining ribs, and intercostal lean.



PORK BONE

STRUCTURE CHART & RIB GUIDE



422 Pork Loin, Back Ribs

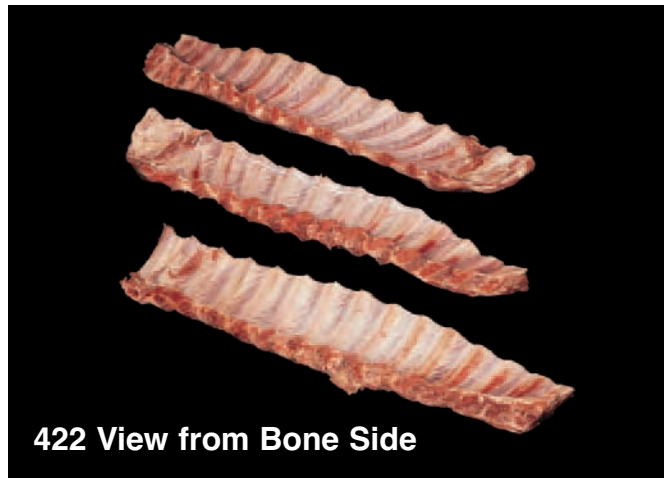
The back ribs shall consist of at least eight ribs and related intercostal meat from a bone-in pork loin. The back ribs section shall be intact, and the bodies of the thoracic vertebrae shall be removed except that small portions of the



vertebrae may remain between the rib ends. When specified, the “skin” (*peritoneum*) shall be removed from the inside surface of the ribs and intercostal meat.



422 View from Fat Side



422 View from Bone Side

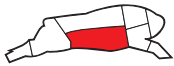
416 Pork Spareribs



Spareribs shall contain at least 11 ribs and associated costal cartilages and may include portions of the sternum and diaphragm. The membranous portion of the diaphragm close to the lean, and any portion of the diaphragm not firmly attached close to the inside surface of the ribs, shall be excluded. The lean shall not extend more than 2.0 inches (5.0 cm) past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 0.25 inch (6 mm) average depth. Leaf fat shall be trimmed practically free from the diaphragm and *transverse abdominis*.



416A Pork Spareribs, St. Louis Style



The spareribs shall be as described in Item No. 416, except the sternum and the ventral portion of the costal cartilages shall be excluded along with the flank portion. The breast shall be removed at a point that is dorsal to the curvature of the costal cartilages. If specified by the purchaser the diaphragm shall be excluded. Purchaser may also specify that the spareribs be separated into two approximate equal portions by a lengthwise cut.

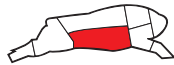


416B Pork Spareribs, Brisket Bones



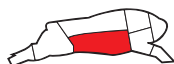
This item consists of the sternum, costal cartilages, and attached lean from Item No. 416 that was excluded when producing Item No. 416A.

416C Pork Spareribs, Breast Off



This item is as described in Item No. 416, except the sternum is excluded.

416D Pork Breast Bones



This item shall consist of the breast (sternum) bone and associated lean and fat that was excluded when producing Item No. 416C.





423 Pork Loin, Country-Style Ribs



This item shall be prepared from the blade end of a bone-in pork loin and shall include not less than three or more than six ribs. The chine bone shall be excluded by a cut that exposes lean meat between the feather bones and ribs. Country-style ribs shall be divided into approximately equal portions by cutting through the flesh from the rib end (ventral) side to the feather bone side without severing the muscle cover (*trapezius*), leaving both portions attached. This cut leaves the blade bone and overlying lean and fat in one portion and the ribs and feather bones in the other.

As an alternative option, the chine bone as described above together with the blade bone, related cartilage, and overlying lean and fat shall be also be excluded. The country-style ribs shall also be separated into approximately equal portions by cutting through the flesh where the chine bones were removed. This cut leaves the ribs in one portion and the feather bones in the other. Both portions shall be packed into the same container. Unless the alternative option is specified, the first stated option applies.



424 Pork Loin, Riblet

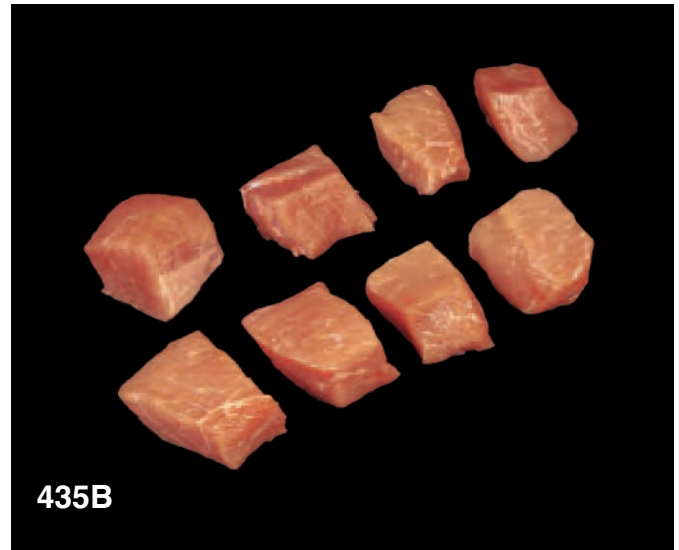


This item is derived from the transverse processes (sometimes referred to as “paddle” or “finger” bones) and the associated lean from the lumbar vertebrae of any bone-in pork loin item after the removal of the tenderloin and the loin eye. Riblets shall contain no less than four transverse processes, be held intact by the associated lean, and include no more than two rib bones. The item shall be trimmed practically free of surface fat.

435B Pork for Kabobs

This item shall be prepared from any portion of the carcass that yields product that meets the end-item requirements. Unless otherwise specified, the inner shank (heel portion of the leg), shank meat, and jowls shall be excluded. The Kabobs shall be free of bones, cartilages, skin, heavy connective tissue, seedy mammary tissue, and lymph glands. When the inner shank is allowed by the purchaser, the *flexor digitorum superficialis* (mouse muscle) shall be removed from the *gastrocnemius* through the natural seams. To facilitate processing, the meat may be frozen and/or tempered one time only. The meat shall be either hand or mechanically cut. Grinding is not permitted. Unless purchaser specifies otherwise, at least 90 percent by weight of the resulting Kabobs shall be of a size equivalent to not less than a 1.0 inch (2.5 cm) cube or not more than a 1.5 inches (3.8 cm) cube. No individual surface shall be more than 3.0 inches (7.5 cm) in length. The fat thickness of the surface and/or seam fat shall not exceed 0.125 inch (3 mm) at any point.

If purchaser desires Diced Pork, specify Item No. 435. Diced Pork has the same material requirements as Item No. 435B except for the size of the product dice. Unless otherwise specified, at least 75 percent by weight of the resulting dices shall be of a size equivalent to not less than 0.75 inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube. No individual surface shall be more than 2.5



inches (6.3 cm) in length. The surface and/or seam fat shall not exceed 0.25 inch (6 mm) thickness at any point.

Purchaser also has the option to specify Item No. 435A, Pork for Stewing. The only specification difference between Item No. 435A and Item No. 435 is that at least 85 percent by weight of the dices shall meet the size requirements.

472 Pork Caul Fat



This item is a soft, lacy, white, fat-like membrane harvested from the abdominal cavity of Item No. 400, Pork Carcass.

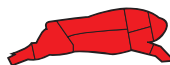


496 Gound Pork

Material - Ground pork may be prepared from any portion of the carcass that will meet the end-item requirements. The meat shall be free of bones, cartilages, seedy mammary tissue, heavy exposed tendons, and exposed heavy (opaque) connective tissue. The *prefemoral*, *popliteal*, *prescapular*, and other exposed lymph glands shall be excluded. The tendinous ends of shanks shall be excluded so that a crosssectional cut exposes at least 75 percent lean. Unless otherwise specified, previously frozen product may be incorporated into the mixture. The quantity of frozen material may also be limited by the purchaser.

When specified by the purchaser, product labeled “lean finely textured pork” may also be combined with boneless pork meeting the above material requirements, provided it does not exceed 20 percent by weight of the combined finished product. Lean finely textured pork shall be produced and labeled in accordance with FSIS regulations.

Processing - The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (2.5 cm) in diameter. Alternatively, boneless pork may be chopped or machine cut by any method provided the texture and appearance of the product after final grinding is typical of ground pork prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 0.1875 in (5 mm) in diameter. When appropriate, a bone collector/extruder system may be used dur-



ing the final grind. Pork may be thoroughly blended at least once prior to final grinding. However, the ground pork shall not be mixed after final grinding. Initial reduction in size, blending, final grinding, and packaging shall be a continuous sequence.

When coarse ground pork is specified, boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (2.5 cm) and no smaller than 0.625 inch (16 mm) in diameter. Alternatively, the boneless meat may be ground twice, with the smallest plate having holes no larger than 1.0 inch (2.5 cm) and no smaller than 0.75 inch (19 mm) in diameter. Coarse ground meat may be blended after grinding or between grinds to assure uniformity of fat content. The term “coarse ground” shall appear in the product label.

Fat Content - Unless otherwise specified, the fat content shall not exceed 22 percent. Purchaser, however, may specify any fat content provided it does not exceed 30 percent.

Vegetable Protein Product (VPP) - Item No. 496A Ground Pork and Vegetable Protein is approved for use in Child Nutrition Programs under USDA Food and Nutrition Service (FNS) regulations. Item No. 496B is similar except that the VPP need not comply with FNS requirements and must be labeled Pork Patty Mix.

PORK

Portion Cuts



PORK PORTION CUTS

INDEX PORK PORTION CUTS AND WEIGHT RANGES

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	<i>Suggested Portion Weight Range</i>
1400	Steak, Cubed	3421	166	3–8 oz.
1401	Steaks, Cubed, Special	3425	166	3–8 oz.
1402	Cutlets	3490	166	3–8 oz.
1406	Boston Butt Steaks	3186	167	4–8 oz.
1407	Shoulder Butt Steaks, Boneless	3192	167	3–8 oz.
1410	Loin Chops	3313	167	3–8 oz.
1410A	Loin, Rib Chops	3236	168	3–8 oz.
1410B	Loin, End Chops	3325	168	4–8 oz.
1411	Loin Chops, Bladeless	3326	168	3–8 oz.
1412	Loin Chops, Center-Cut	3322	169	3–8 oz.
1412A	Loin Chops, Center-Cut, Chine Bone Off	3369	169	3–8 oz.
1412B	Loin Chops, Center-Cut, Boneless	3354	170	3–8 oz.
1412E	Loin Chops, Center-Cut, One Muscle, Boneless	3379	170	6–8 oz.
1413	Loin Chops, Boneless	3374	170	3–6 oz.
1413B	Loin, End Chops, Boneless	3383	171	3–6 oz.
1438	Steaks, Flaked and Formed, Frozen	3482	171	<i>Amount as Specified</i>
1438A	Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Frozen	3483	171	<i>Amount as Specified</i>
1495	Coarse Chopped Pork	3465	172	<i>Amount as Specified</i>
1496	Ground Pork Patties	3466	172	<i>Amount as Specified</i>

ORDERING DATA

Fat Limitation Options (FLO)

PORTION CUTS

The purchaser may specify one of the following maximum (at any one point) thicknesses of surface fat when the fat limitations indicated in the detailed Item Descriptions are not desired.

Option No.	Maximum Fat Thickness at Any One Point for Portion Cuts
1	0.25 inch (6 mm)
2	0.125 inch (3 mm)
3	Practically Free (75 percent lean/seam surface exposed and remaining fat shall not exceed 0.125 inch (3 mm))
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in any dimension and/or 0.125 inch (3 mm) in thickness)
5	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed and remaining fat shall not exceed 0.125 inch (3 mm))

*/** — See page xx for definition.

Portion-Cut Weight and Thickness Tolerances*

The purchaser shall specify the portion weight and/or thickness desired. For assistance in specifying weight, see weight range tables. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

Portion Thickness Tolerances		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1.0 inch (2.5 cm) or less	± 0.1875 inch (5 mm)	0.1875 inch (5 mm)
More than 1.0 inch (2.5 cm)	± 0.25 inch (6 mm)	0.25 inch (6 mm)

Portion Weight Tolerance		
Specified Weight	Weight Tolerance	Thickness Uniformity
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)	0.1875 inch (5 mm)
6.0 oz. (170 g) to 12.0 oz. (340 g)	± 0.50 oz. (14 g)	0.25 inch (6 mm)
12.01 oz. (341 g) or more	± 0.75 oz. (21 g)	0.25 inch (6 mm)

*Thickness measurements not applicable within 0.25 inch (6 mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop or steak.

Purchasers with special needs or specifications should contact their suppliers.

Added Ingredients

If requested by the purchaser, ingredients may be added to any fresh pork item in order to enhance product performance. Ingredients may be added by immersion or injection and shall be limited to water, lemon juice, and phosphate unless otherwise specified by the purchaser. The purchaser may specify any one of the following levels of added ingredients within a purchase order:

Option No.	Maximum Percentage of Added Ingredients
1	7%
2	10%
3	12%
4	15%

The ingredients used, method of addition, and the labeling of the product with added ingredients shall be in accordance with FSIS regulations.

Muscle Quality of Fresh Pork

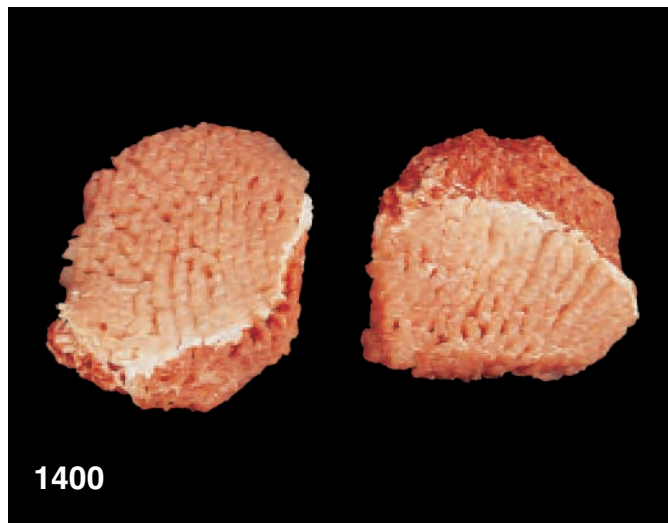
Fresh hams, shoulders, shoulder picnics, Boston butts, and loins must have at least a moderate degree of meatiness, based on a composite evaluation of thickness of muscling and quantity of inter-muscular and external fat.

Bellies must indicate at least a slightly high ratio of lean to fat and have uniform distribution of fat and lean layers. The bellies may vary in thickness from slightly thick to moderately thick but must be moderately uniform in thickness throughout as well as moderately long in relationship to their width.

Skeletal Quality of Bone-In Pork Products

Bones must not be ossified to a degree that cartilage is not evident in the pelvic, spinal, and scapular sections. The split chine bones, spinous processes, and cross-cut sections of bones must be porous. The color of the bones must range from red to deep pink. The exterior surfaces of the rib bones must show at least some redness.

Bone-in pork cuts shall be free of dislocated or enlarged joints or other malformations of the skeletal structure. However, cuts with bones broken during processing are acceptable if the bones are not splintered to the extent that the lean around the fracture is affected.



1400 Pork Steak, Cubed



Cubed steaks shall be prepared from any portion of the carcass, except the shank or inner shank meat, that yields product that meets the end-item requirements. The unfrozen steaks shall be cubed twice, unless otherwise specified, at approximate right angles. Knitting of two or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 0.5 inch (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands.



1401 Pork Steaks, Cubed, Special

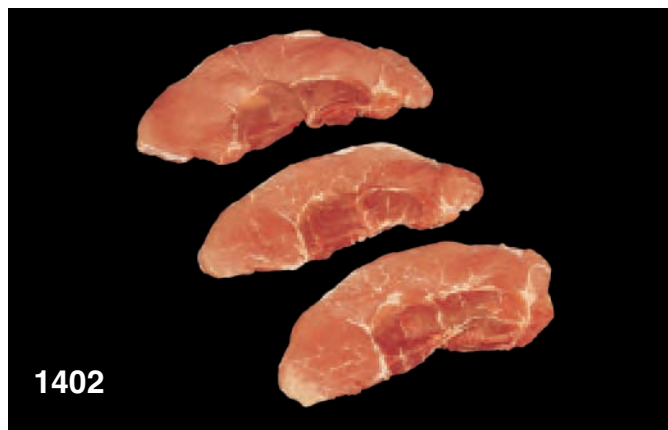


This item is as described in Item No. 1400, except the steaks shall be prepared from any combination of lean from the leg excluding the shank and inner shank meat, sirloin, loin, and shoulder sections of the carcass. Knitting of two or more pieces and folding the meat when cubing is not permissible.

1402 Pork Cutlets



Cutlets shall be prepared from any combination of lean from the leg, excluding the shank and inner shank meat, loin, sirloin, or shoulder sections of the carcass that yields



product that meets the end-item requirements. If a purchaser desires cutlets prepared only from the Pork Leg, then specify Item No. 1402G, which must meet the material requirements of Item No. 402G, as well as the preparation requirements contained in this item description. The cutlets shall be free of heavy (opaque) connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials or the cutlets shall be mechanically tenderized not more than one time by using the multiple probe method (pinning). Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat shall not exceed an average of 0.125 inch (3 mm) in thickness, and the thickness at any one point shall not exceed 0.25 inch (6 mm). Surface fat, measuring 0.1 inch (2 mm) or more in thickness, shall not exceed 50 percent of the circumference of the cutlet. Individual cutlets shall remain intact when suspended 0.5 inch (13 mm) from the outer edge. Alternatively, the purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage. Both surface and seam fat of the total cut surface on either side of the cutlet shall not exceed the percentage specified by the purchaser.

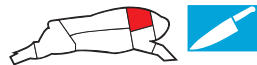
1406 Pork Boston Butt Steaks



The steaks are prepared from Item No. 406. The slicing of steaks shall start on the loin side of the butt.



1407 Pork Shoulder Butt Steaks, Boneless



The steaks are prepared from Item No. 407. The slicing of steaks shall start on the loin side of the butt.



1410 Pork Loin Chops

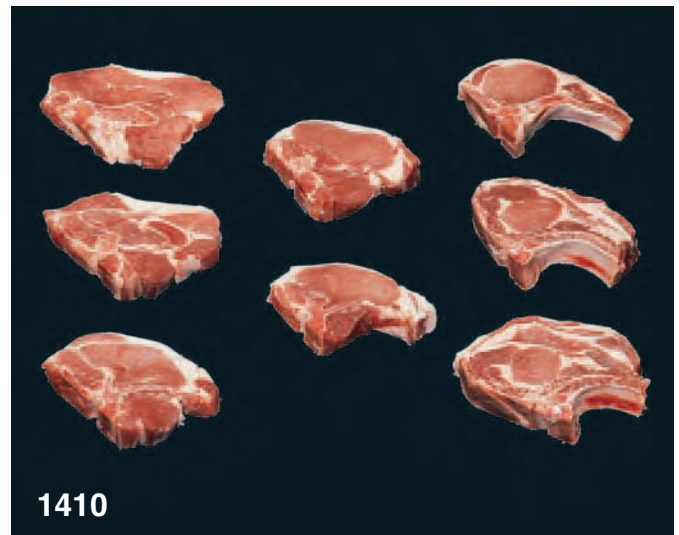


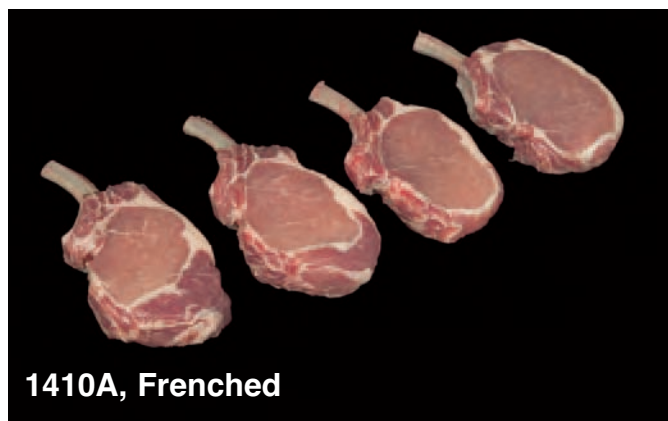
The chops are prepared from Item No. 410. For all pork loin portion cut items, the purchaser may specify the following options:

PSO: *Tail length* - if not specified, the tail length will not exceed 1.0 inch (2.5 cm) from the *longissimus*.

Distance from *longissimus*

- PSO: 1 - 3.0 inches (7.5 cm)
 2 - 2.0 inches (5.0 cm)
 3 - 1.0 inch (2.5 cm)
 4 - No tail (trimmed to meet specified fat trim)
 5 - Other





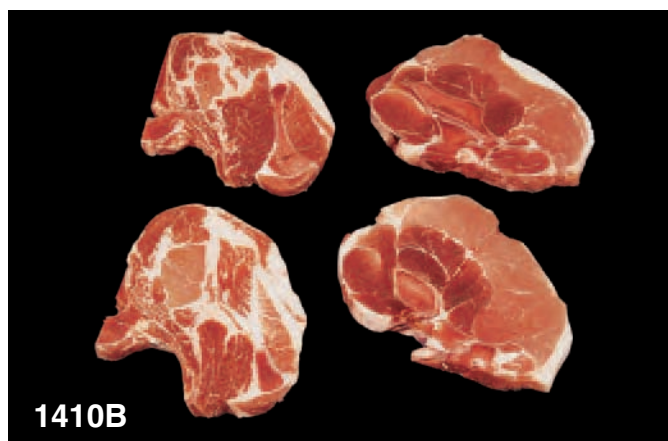
1410A Pork Loin, Rib Chops



This item is prepared from the rib portion of any bone-in, Center-Cut 8-, 9-, 10-, or 11-Rib Item in the No. 412 series. Each chop shall consist of at least one rib.

Pockets - When specified by the purchaser for pork loin portion items in the 1410A, 1412, and 1413 series, the pocket shall be made by a cut into the *longissimus*, leaving no less than 0.25 inch (6 mm) and not more than 0.5 inch (13 mm) of intact lean from the edge to the innermost point of the pocket. The cut shall not puncture either surface containing the cross section of the *longissimus*.

Note: Purchaser may request that the ribs shall be Frenched by the exclusion of the intercostal meat and lean and fat between and over the ribs. The exposed portion of the rib bones shall not exceed 1.5 inches (3.8 cm), and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6.3 cm) from the outer edge of the *longissimus* muscle.



1410B Pork Loin, End Chops



Pork end chops may be derived from the blade and sirloin portions of any IMPS pork loin.



1411 Pork Loin Chops, Bladeless



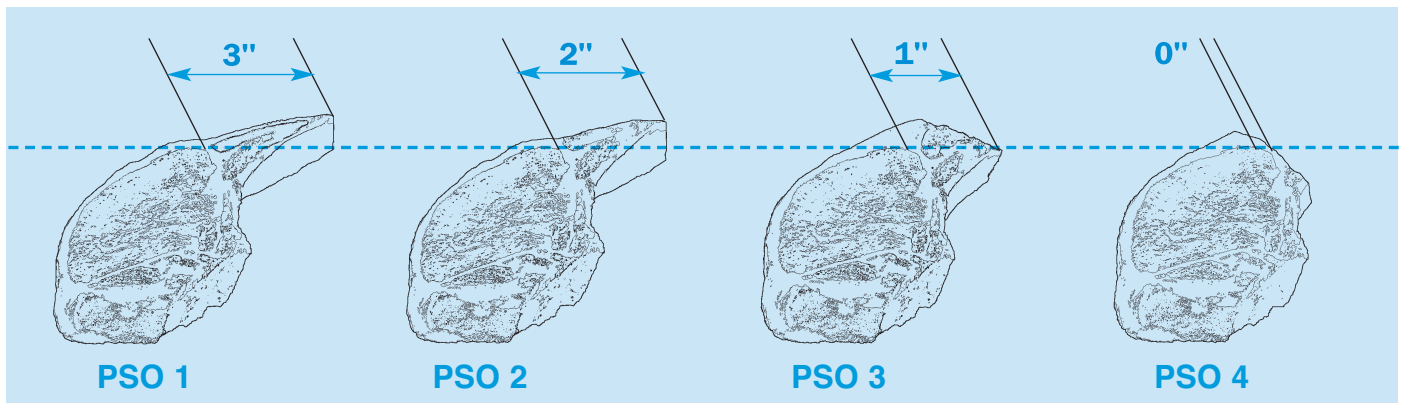
The chops are prepared from Item No. 411.

1412 Pork Loin Chops, Center-Cut



The chops are prepared from Item Nos. 412 or 412C.

PSO: 5 - Purchaser may request only the “Porterhouse Chops” from the pork loin. The pork tenderloin shall be plainly evident on both sides of the “Porterhouse Chop.”

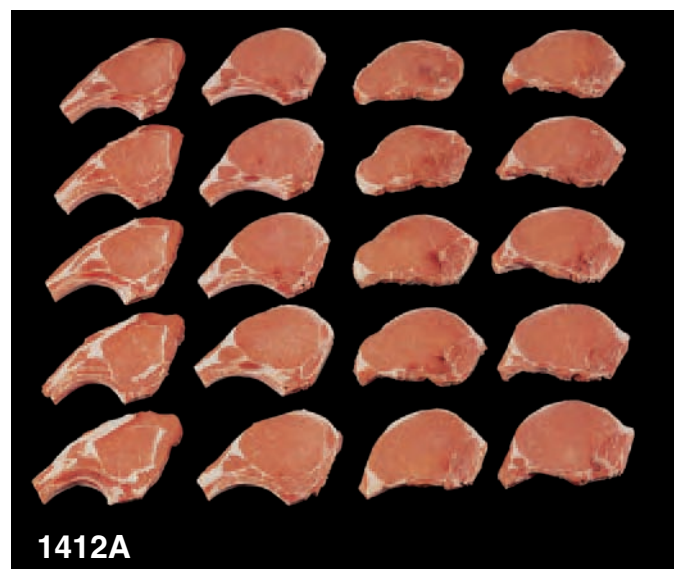


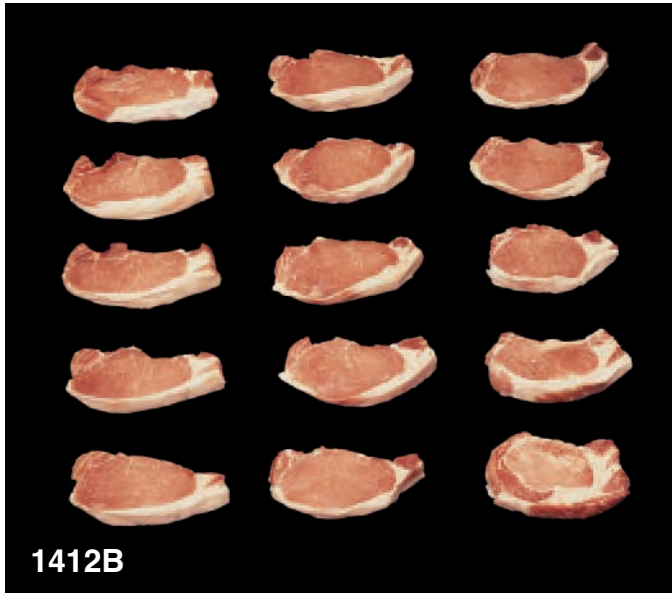
Graphic illustration of the length of tail difference on Pork Loin Chops.

1412A Pork Loin Chops, Center-Cut, Chine Bone Off



The chops are prepared from Item Nos. 412A or 412D.



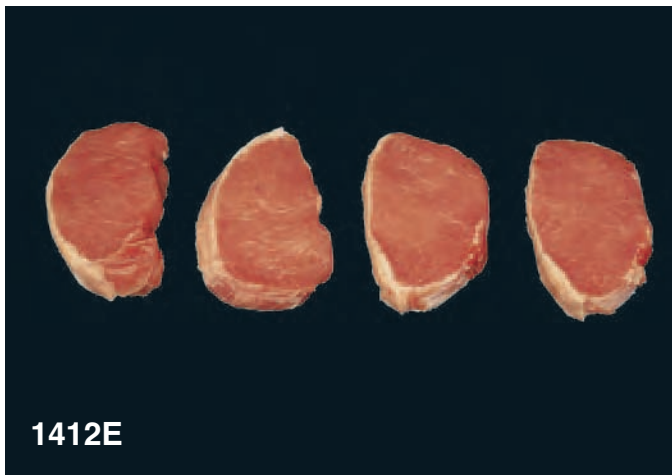


1412B

1412B Pork Loin Chops, Center-Cut, Boneless



The chops are prepared from Item Nos. 412B or 412E.



1412E

1412E Pork Loin Chops, Center-Cut, One Muscle, Boneless



This item may be prepared from Item Nos. 412B or 412E, except that the sirloin shall be excluded at a point approximately 1.5 inches (3.8 cm) anterior to the hip cartilage so that the *longissimus* appears as one muscle. All muscles other than the *longissimus* and the *multifidus dorsi* shall be excluded. This item shall be practically free of fat and sliced at the thickness and/or portion weight specified by the purchaser. This item may be referred to as “America’s Cut” when sliced to a thickness of not less than 1.25 inches (3.2 cm) or not more than 1.5 inches (3.8 cm).



1413

1413 Pork Loin Chops, Boneless

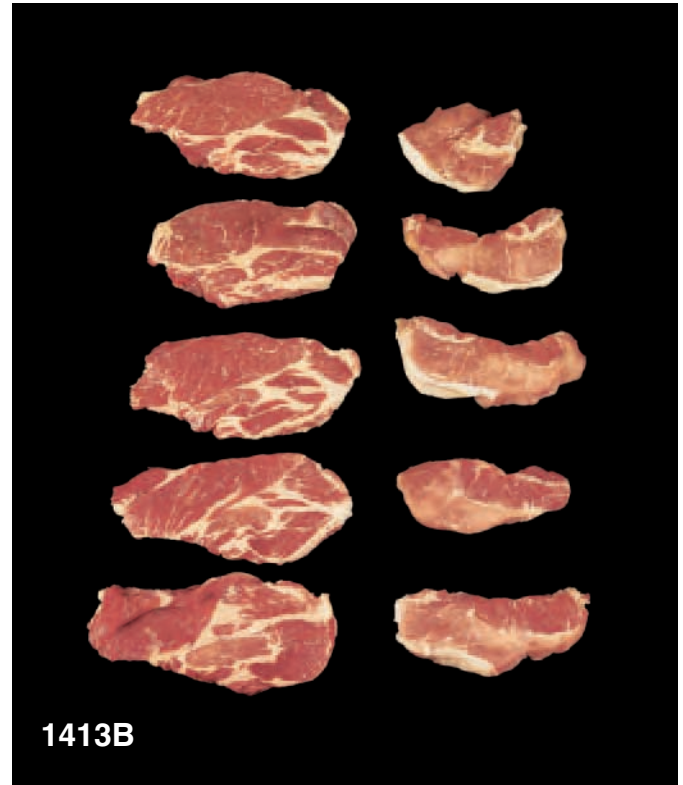


The chops are prepared by cutting Item No. 413.

1413B Pork Loin, End Chops, Boneless

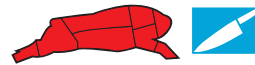


The boneless pork chops may be derived from the blade and sirloin portions of any IMPS boneless loin.



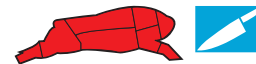
1438 Pork Steaks, Flaked and Formed, Frozen

The steaks shall be prepared from boneless pork that complies with the material requirements of Item No. 496 and shall be flaked and formed. Grinding is not permitted. The flaking and forming processes shall be in compliance with FSIS regulations. Product shall comply with fat content requirements of Item No. 496. The purchaser shall specify



shape and weight of steaks. When specified, the flaked and formed steaks may be cubed and the term “cubed” may be included in the product label. When specified, the steaks shall be breaded and labeled appropriately. The breading and its application shall be in accordance with FSIS regulations.

1438A Pork Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Frozen



The steaks shall be prepared from boneless pork that complies with the material requirements of Item No. 496. The flaking, chopping, forming, and slicing processes shall be in compliance with FSIS regulations and shall produce steaks that are moderately fine textured. Product shall comply with fat content requirements of Item No. 496. Each steak shall consist of two or more thin slices weighing approximately 1.0 oz. (28 g) each. No more than a minor amount of green/brown/gray rings shall be present. Steaks shall be packaged with paper separators between each steak. Unless otherwise specified, slices shall be

approximately 4.75 x 7.5 inches (11.9 x 18.8 cm). The purchaser shall specify weight and/or number of slices per pound.

Purchasers who desire a Pork Steak, Sliced and Formed, Frozen prepared from boneless pork as described in Item No. 418 should specify Item No. 1438B. Ingredients may be added for the purpose of tenderizing and binding. The slicing, forming, use, and labeling of ingredients shall be in accordance with FSIS regulations. Purchaser shall specify weight, shape, and/or thickness of the steaks requested.



1495 Coarse Chopped Pork



This item shall be prepared from any portion of the carcass, excluding the shank meat and jowls, which yields product meeting the end-item requirements. In addition all skin, bones, cartilages, heavy connective tissue, and the *prefemoral*, *popliteal*, *prescapular* lymph glands, and any other exposed lymph glands, and all surface and seam fat in excess of 0.125 inch (3 mm) shall be excluded. The boneless meat shall be ground once through a plate with holes measuring 0.75 inch (19 mm). Alternatively, the boneless meat may be chopped or machine-cut by any method that yields equivalent results. If specified by the purchaser, the meat can be hand-diced to the desired size.

1496 Ground Pork Patties

This item shall be prepared from Item No. 496. The ground pork shall be mechanically formed into patties of the size and shape specified by the purchaser. Unless specified otherwise, the patties shall be frozen. Patties shall be packaged and separated from each other by a means to prevent them from sticking together.



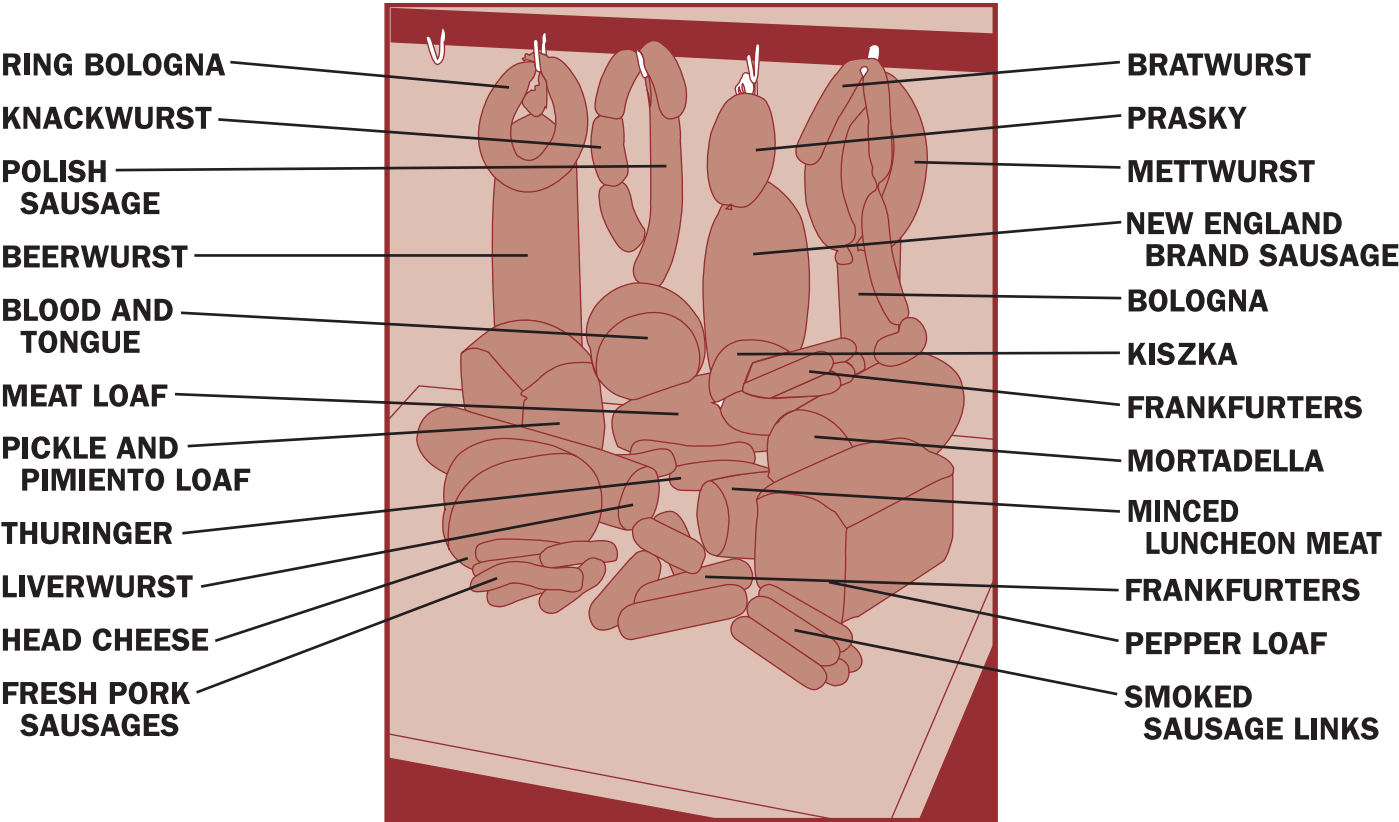
Purchasers desiring patties prepared from Ground Pork and Vegetable Protein Product (VPP) may specify Item No. 1496A for patties meeting FCS requirements. For patties that need not meet FCS VPP requirements, specify Item No. 1496B.

FURTHER-PROCESSED/ BY-PRODUCTS



Courtesy of the American Meat Science Association.

FURTHER-PROCESSED / BY-PRODUCTS



INDEX FURTHER-PROCESSED / BY-PRODUCTS

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INDEX CURED, CURED AND SMOKED, AND FULLY-COOKED PORK ITEMS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
501	Ham, Short Shank (Cured and Smoked)	3668	179	14-17	17-20	20-26	26-up
503	Ham, Short Shank, Skinned (Cured and Smoked), Fully Cooked	3790	179	10-14	14-17	17-20	20-up
505	Ham, Boneless, (Cured and Smoked), Fully Cooked	93465-93508*	179	10-11	14-18	18-22	22-up
508	Ham, Boiled, Boneless (Cured), Fully Cooked	5738	180	8-10	10-12	12-14	14-up
509	Ham, Boneless (Cured and Smoked), Fully Cooked, Special	93465-93508*	180	5-11	11-16		
510	Ham, Honey-Cured (Smoked), Partially Boned, Spiral Cut	93365-93409*	180	8-10	10-12	12-14	14-up
511	Ham, Chunked and Formed (Cured), Fully Cooked	3859	180	8-10	10-12	12-14	14-up
511A	Ham, Chunked and Formed (Cured and Smoked), Fully Cooked	3852	181	8-10	10-12	12-14	14-up
512A	Ham, Diced, (Cured and Smoked)	3891	181	<i>As Specified by Purchaser</i>			
530	Pork Shoulder Butt, Cellar Trimmed, Boneless (Cured and Smoked)	3599	181	3 & down	3-5	5-7	7-up
538	*Bacon, Slab, Center-Cut (Cured and Smoked), Skinless, Formed	3909	182	8-10	10-12	12-14	14-up
539	*Bacon, Sliced (Cured and Smoked), Skinless	3911	182	<i>Number of Slices per lb. as Specified</i>			
540	*Bacon, Sliced, Fully Cooked (Cured and Smoked), Skinless	3917	183				
547	Pork Center Loin, 11 Ribs (Cured and Smoked)	3604	183	5-7	7-10	10-12	12-up
547A	Pork Center Loin (Cured and Smoked), Boneless	3605	184	3-5	5-7	7-10	10-up
550	Canadian Style Bacon (Cured and Smoked), Unsliced	3659	184	3 & down	3-5	5-7	7-up
550A	Canadian Style Bacon (Cured and Smoked), Sliced	3660	184	<i>5 & 10 Pound Containers as Specified</i>			
558	*Spareribs, Fully Cooked	3937	185	3 & down	3-5	5-up	
559A	*Pork Spareribs, Fully Cooked, St. Louis Style	3938	185	2 & down	2-3	3-up	
561	*Hocks, Shoulder (Cured and Smoked)	3941	185	1 & down	1-1.5	1.5-up	
1531	Ham Steaks (Cured and Smoked), Boneless	93365-93409*	186	<i>5-12 oz. as Specified by Purchaser</i>			
1547	Pork Loin Chops, Center-Cut (Cured and Smoked)	3630	186	<i>4-10 oz. as Specified by Purchaser</i>			
1548	Pork Chops, Boneless, Center-Cut (Cured and Smoked)	3635	186	<i>3-8 oz. as Specified by Purchaser</i>			

*Addendum UPC Numbers for Pork Items would apply for various items.

DEFINITION OF TERMS

Within the Institutional Meat Purchase Specifications (IMPS) Series 500 for Cured, Cured and Smoked, and Fully Cooked Pork Products, a number of specific terms or marketplace descriptions are used to describe the various products. Purchasers should acquaint themselves with their meanings for in many cases they identify the composition and character of the product. Review the specific item description of each product for additional information. Actual label declarations on the product are also helpful. In some cases certain product identifiers — for example, lean or light, when used — must meet specific nutritional requirements as required by the Food Safety and Inspection Service (FSIS) nutritional labeling regulations. Other requirements as to product content, processing, or labeling may also be governed by FSIS regulations or policy memos. The following are the definitions of some commonly used terms. Additional ones applicable to this series may be found in the IMPS document itself. If you desire more information about the product you wish to purchase, please consult your supplier.

BACON — May contain no added substances and the finished weight of the product may not exceed its raw, uncured weight after curing and smoking. There are no Protein Fat Free (PFF) requirements.

CHOPPED HAM — May have up to 15 percent shank meat. This is 3 percent more shank meat than normal in a whole ham.

COUNTRY STYLE — Means the product is dry cured and smoked.

CURED — Meat soaked or injected with a brine solution to extend shelf life and/or to impart the flavors of the curing agents.

DRY CURED — Cured without soaking or by injection.

FAT FREE PERCENT LABEL DECLARATIONS — A product may state that it is a certain percent fat free, such as “95 percent Fat Free,” provided the declaration also states the exact amount of fat the product contains, as in this example it contains 5 percent fat. The statement only relates to the fat content, not the total amount of lean in the product, since the product may also contain water and seasonings.

FULLY COOKED — To be considered fully cooked the product generally must have reached a minimum internal temperature of 148°F and show product characteristics typical of a cooked product: partial bone separation, color, texture, flavor, etc.

“HAM,” “HAM WITH NATURAL JUICES,” “HAM, WATER ADDED,” “HAM AND WATER PRODUCT” — These product labels in the order listed above indicate how much water remains in the ham after its final processing. A “HAM” only label means no water, or only a minimal naturally occurring amount of water remaining.

HAM, BOILED — A fully cooked, boneless product that must be cooked in water. May be processed either in a can or a casing.

HAM, CHOPPED — Not to be confused with CHOPPED HAM. Though the product is similar, it may contain up to a maximum of 37 percent shank meat, which is 25 percent more than normally present in a ham.

HAM, CHUNKED AND FORMED, OR HAM, GROUND AND FORMED — A product that has been processed by mechanical means so that its cut surface appearance is substantially different from that expected to be seen in the usual ham product.

HONEY CURED — Honey shall be used in sufficient amounts to flavor and/or affect the appearance of the finished product.

PFF (PROTEIN FAT FREE) — Because added water dilutes the natural protein content of the product, FSIS requires minimum PFF percentages for hams and other cured pork products processed with the addition of added ingredients and differing amounts of water, except bacon. The product with the least water has the highest PFF percentage requirement.

PULLMAN STYLE — Refers to a meat product packed into a long container usually either rectangular or square shaped on its ends.

SKINNED VS. SKINLESS — Skinned means that a specified amount or specified area of skin shall be removed. Skinless means that all the skin has been removed.

SMOKED — The process by which meat cuts have been exposed to the dry smoke of hardwoods, or which have had externally applied liquid smoke flavor transmitted to the product by heat transfer, or which has had liquid smoke injected into the product along with a brine solution. If injected, the item must be labeled “Smoke Flavor Added.”

SPIRAL SLICED — A method of mechanically slicing a ham while leaving the ham attached to the bone.

TWO-TONED COLOR — More than a slight color variation between two or more different muscles within a single sliced surface.

ORDERING DATA

Portion-Cut Weight and Thickness Tolerances

Weight*	Portion Variance
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)
Over 6.0 oz. (170 g)	± 0.50 oz. (14 g)
Thickness*	Slice Variance
Less than 1.0 inch (25 mm)	± 0.1875 inch (5 mm)
More than 1.0 inch (25 mm)	± 0.25 inch (6 mm)

*In all instances whether by weight or thickness the portions or slices may not vary in thickness from one end of the piece to the other by more than 0.1875 inch (5 mm) at the smaller size or 0.25 inch (6 mm) at the larger size.

Styles

INGREDIENTS ADDED					
Styles	IMPS Name	Natural Juices	Water	X% of Weight Is Added Ingred.	Isolated Soy Protein
A	●				
B	●	●			
C	●		●		
D	●		●	●	
E	●		●		●
F	●		●	●	●

Except for the exclusion of certain items, the purchaser has a choice as to whether the product may be ordered to include natural juices, water, or isolated soy protein. The excluded items will be marked with an asterisk (*) in the Series 500 Table of Contents.

If the purchaser fails to identify the style of product desired when a choice is appropriate, the default is Style B, "IMPS Name," with Natural Juices.

To Be Specified by the Purchaser

Purchasers are provided with a number of different options by which they may select the product best suited to their needs. Some of these options are technical, and others are a matter of choice. In some cases where the purchaser fails to make a choice, a default is specified. In other cases, the seller may exercise its own option. When options exist, buyers and sellers should reach an agreement between themselves with respect to the specifications, ordering data, and material requirements of the products expected to be purchased.

A brief summary of some Ordering Data and Material Requirements applicable to IMPS Series 500 for Cured, Cured and Smoked, and Fully Cooked Pork Products follows.

State of Refrigeration

A	28° F (–2.2° C) or higher
B FROZEN	28° F (–2.2° C) or lower
C PSO	0° F (–17.8° C) or lower

If not selected, product will be delivered as Option A.

MATERIAL REQUIREMENTS

A number of material requirements apply to the products included in the IMPS 500 Series. Some of these are established by FSIS regulations and others are conditions imposed under the AMS certification process. A brief listing follows.

Protein Fat Free Procedures

Applied when appropriate. See Definition of Terms.

Quality Aspects

These refer to the character of the cuts used and include references to meatiness, leanness, fat thicknesses, texture, color, absence of bruises and broken bones, and skeletal condition.

Netting or Tying

The terms are considered to be interchangeable and unless specifically requested otherwise by the purchaser the product will be netted.

Casing Requirements

If artificial casings are used, the materials shall be adequate to prevent tears, holes, and splits, as well as to maintain a vacuum if applicable, and strong enough to contain the product.

Cutting and Trimming Requirements

These requirements spell out in some detail the procedures that are to be used to cut and trim the items described in this IMPS Series. Unless otherwise described, cutting shall be made in a straight line perpendicular to the outer surface. Trimming procedures vary depending on the item involved. The maximum average fat thickness is described to be 0.25 inch (6 mm) with a maximum fat thickness at any one point to be 0.5 inch (13 mm). The Practically Free (75 percent lean exposed) definition allows a maximum of 0.25 inch (6 mm) fat. Requirements stated in the item descriptions take precedence.

Drained-Weight Requirements

Unless a purchaser would specify differently, canned items and nonsmoked cooked items in plastic cooking bags, in addition to meeting PFF percentages, must also meet the following drained-weight requirements.

Pullman Cans: Drained weight not less than 97 percent of the marked net weight.

Pear-Shaped Cans: Not less than 95 percent as above.

Plastic Cooking Bags: Not less than 99 percent as above.

Soy Protein Products

Describes the PFF requirements for Styles E and F and other procedures applicable when soy protein is used.

Child Nutrition Program (CN)

Describes the procedures and labeling requirements applicable to CN products.

501 Ham, Short Shank, (Cured and Smoked)

This ham is a cured and smoked product produced from a Pork Leg (fresh ham) meeting the material requirements of Item No. 401A. The ham has been separated from the side by a straight cut approximately perpendicular to a line parallel to the shank bones that is not less than 1.5 inches (3.8 cm) or more than 3.5 inches (8.9 cm) from the anterior edge of the aitch bone. Approximately one half or more of the shank has also been removed by a straight cut at a right angle to the shank bones. The tail, vertebrae, membrane, flank muscle, and any exposed lymph glands are removed. The skin and collar fat over the cushion shall be smooth and well rounded. The innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone.

Additional skin and fat shall also be removed close to the lean in the knuckle and pelvis areas. Each ham shall be individually wrapped in moisture and grease-resistant wax paper or plastic. Unless otherwise specified by the purchaser, fat thickness beneath the ham face measured at the skin edge directly under the bone shall not exceed the measurements in the table below.

Weight Range of Ham	Max. Fat Thickness
14 to 17 pounds (6.4 to 7.7 kg)	0.50 inch (1.3 cm)
17 to 20 pounds (7.7 to 9.1 kg)	0.75 inch (1.9 cm)
20 to 26 pounds (9.1 to 11.8 kg)	1.00 inch (2.5 cm)
26 pounds and up (11.8 kg and up)	1.25 inches (3.2 cm)

503 Ham, Short Shank, Skinned (Cured and Smoked), Fully Cooked

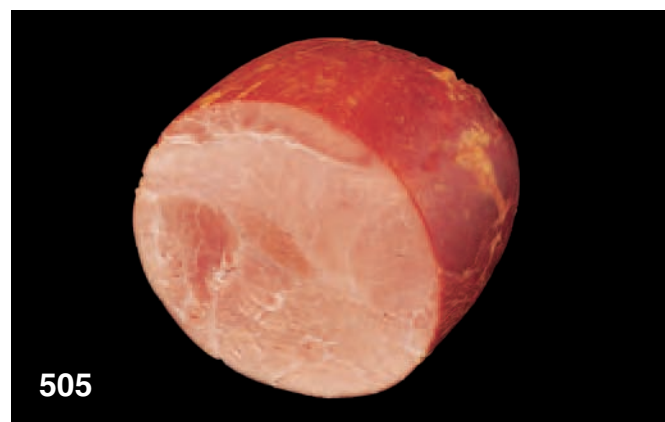
The ham is separated from the carcass with parallel cuts not more than 3.0 inches (75 mm) or less than 1.5 inches (38 mm) from the front of the aitch bone and between the stifle joint and the achilles tendon so that at least half of the shank has been removed. The tail, vertebrae, flank muscle and exposed lymph gland shall be removed. The skin shall be removed at least to the stifle joint and the skin collar well rounded with the fat remaining on the skinned area not over 0.25 inch (6 mm) average depth with a maximum of 0.5 inch (13 mm) at any point within 1.5 inches (38 mm) or more from the edge of the skin collar. The fat along the butt end shall be neatly beveled to meet the lean. In addition to curing, any further trimming, skinning, or defatting must be completed prior to smoking so that the finished product is smoothly trimmed and uniformly smoked on its entire surface. Promptly after cooking using a dry-heat



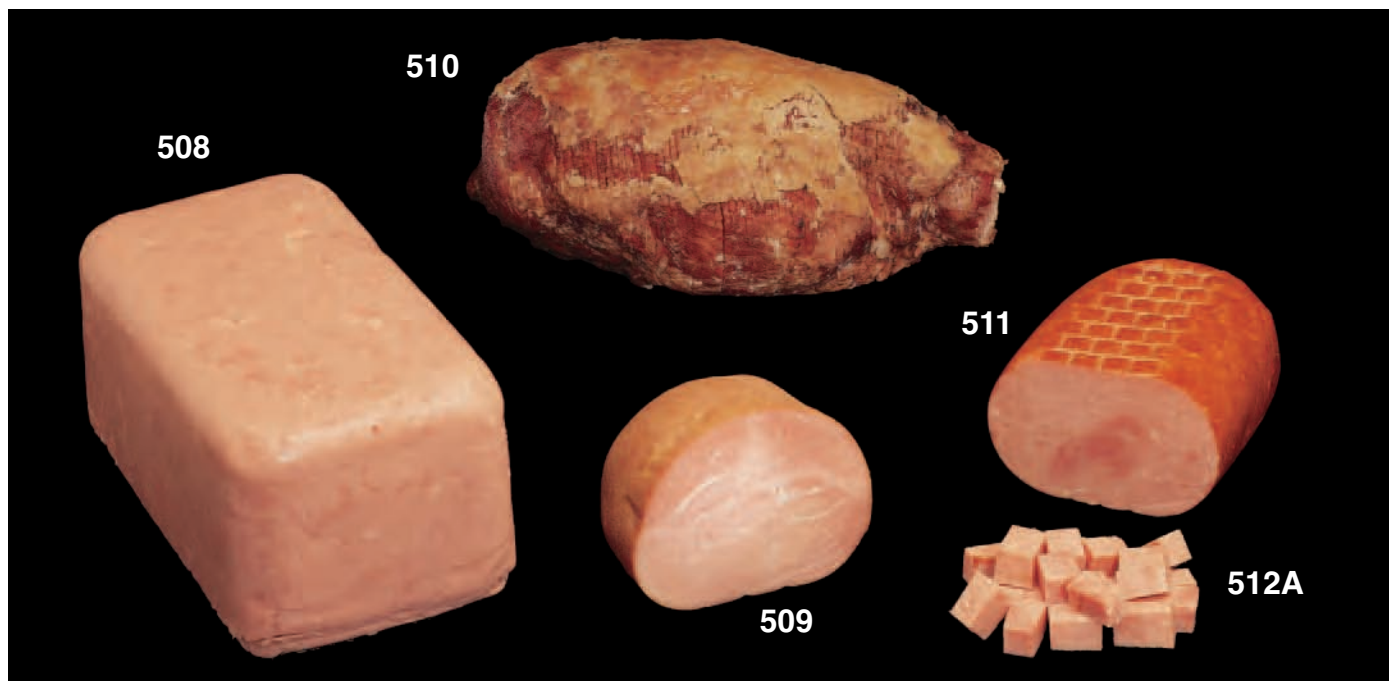
method, the Fully Cooked smoked ham, if necessary, shall have any rendered surface fat or extraneous matter removed. It shall then be properly chilled to between 28 and 40°F prior to individually wrapping it in a suitable moisture- and grease-resistant plastic or paper.

505 Ham, Boneless, (Cured and Smoked), Fully Cooked

The boneless ham represented by this description conforms to the requirements of Item No. 503, except that in addition to it being completely boneless and skinless, it shall also be free of the *popliteal* and all exposed lymph glands and any exposed heavy (opaque) connective tissue. In addition, any surface fat in excess of 0.25 inch (6 mm) depth at any point shall be removed. The femur, aitch bone, and shank bones shall be closely removed without undue scoring or damage to the ham. Prior to smoking and cooking, the ham shall be placed in a casing so that the major muscle fibers run lengthwise with the casing so as to permit slicing at approximately right angles to the long axis of the ham. The finished product shall be smooth and compact and free of pockets of air, moisture, or rendered fat. The ham may be cylindrical,



oval, or elliptical in shape. Purchasers who prefer this product netted or string tied, but not in an artificial casing, should specify Item No. 505A.



508 Ham, Boiled, Boneless (Cured), Fully Cooked

This item may be prepared from any portion or portions of one or more hams that have been trimmed practically free of fat and heavy (opaque) connective tissue. Shank meat, if ground or chopped, only may be used as a binder up to an amount allowed by FSIS. The finished product may be requested in a pullman or pear shape, packaged either in a plastic-lined can or close fitting heat-sealed plastic-type bag free from gelatinous material, fat, or other matter on the exterior of the ham. If desired, smoke flavoring may be added and the product so labeled.

509 Ham, Boneless (Cured and Smoked), Fully Cooked, Special

This product is prepared from either one or a combination of the inside or outside muscle portions of a ham. Any remaining portion of the ham may only be used if ground or chopped and used as a binder up to an amount allowed by FSIS. The lean muscle shall be trimmed of all fat including seam fat and shall be practically free from exposed heavy (opaque) connective tissue. A cross section of the item shall not show more than the appearance of four whole muscle systems (excluding binder) and shall be uniform in color without any two-tone effect across the entire cut surface.

510 Ham, Honey-Cured (Smoked), Partially Boned, Spiral Cut

This product is produced from a completely skinless ham that has had honey included in its curing process prior to smoking. The shank shall be removed from the ham through the natural seam that separated the shank from the heel. The aitch bone and overlying flesh and the shank bones shall be removed without undue scoring or other damage to the ham while leaving the femur bone intact. All surface fat in excess of 0.25 inch (6mm) average depth and 0.5 inch (13mm) at any point shall be removed. The ham shall be spiral sliced to the thickness specified by the purchaser so that the slices remain firmly attached to the femur bone. The smooth, plumb, elongated, oval-shaped, spiral-sliced ham shall be vacuum packaged in a close-fitting polyethylene plastic bag. Though not designated as such by this item number, the spiral cut ham may also be specified by the purchaser to be fully cooked by the dry heat method.

511 Ham, Chunked and Formed (Cured), Fully Cooked

This ham may be prepared from any portion of a ham that will meet the end-item description for this product. Shank meat, however, may only be used if it is ground or chopped and used as a binder in accord with FSIS regulations. The ham itself shall be free from bones, cartilage, skin, heavy connective tissue, air or gelatin pockets, and lymph glands. A cross-section cut of this item will show a definition of various muscle groups as you would expect to see of chunks of ham that are held together with a binder of finely ground ham trimmings or finely ground shank meat. Purchaser may order this item either in an artificial casing or in a can. If ordered canned, the ham shall be fully enclosed in a polyethylene liner and unless otherwise specified shall be pullman style.

511A Ham, Chunked and Formed (Cured and Smoked), Fully Cooked

This item may be prepared from any portion of the ham excluding shank meat unless the shank meat is ground or chopped and used as a binder in accordance with federal regulations. The ham shall be free from bones, cartilage, skin, heavy connective tissue, air or gelatin pockets, and lymph glands. A cross-section view of the ham will show chunks of ham held together with a binder of finely ground or chopped shank meat or ham trimmings. The cured ham shall be stuffed into an artificial casing and smoked. The use of artificial smoke flavoring is not allowed.



512A Ham, Diced (Cured and Smoked)

Product for this item shall come from ham that is cured, smoked, and fully cooked prior to dicing. All trimming, skinning, or defatting as required may be done either before or after curing but must be completed prior to smoking or dicing. The use of smoke flavoring is not permitted in this product. Any appropriate Series 500 ham or portions thereof may be used or specified by the purchaser to meet the end requirements of this item. Dices shall be practically

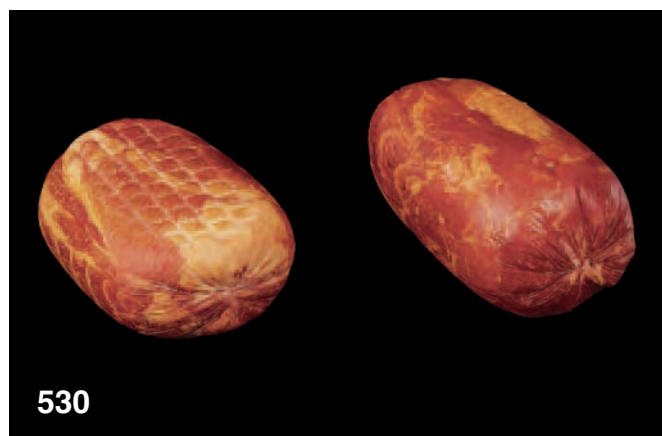


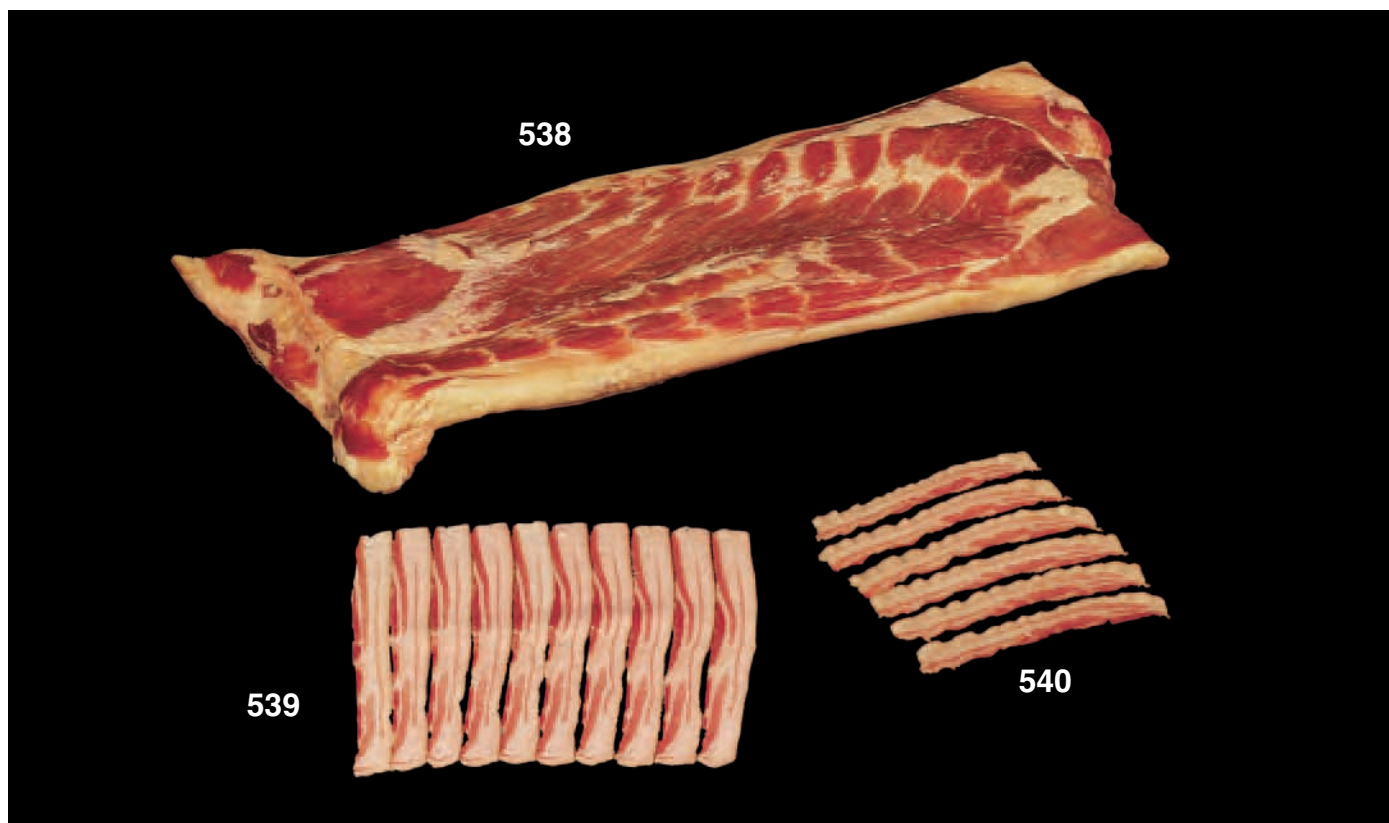
free from shank and heel meat (innershank), fat, bones, cartilage, skin, connective tissue, and lymph glands. The meat may be either hand or mechanically diced but grinding or chopping is not allowed. To facilitate dicing, the product may be frozen and/or tempered one time prior to dicing. The size of both the dice and package must be specified by the purchaser. (Pictured on page 180.)

530 Pork Shoulder Butt, Cellar Trimmed, Boneless (Cured and Smoked)

In addition to meeting the material requirements of Item No. 407, this item shall be trimmed so that any surface fat in excess of 0.25 inch (6 mm) is excluded. The trimmed, boneless shoulder butt shall be cured and stuffed into a close, smooth-fitting artificial casing, either prior to or after smoking. Dissolved clear gelatin may be used to momentarily dip the product to facilitate stuffing into the casing. Promptly after smoking, the finished product shall have all grease and extraneous matter removed.

If the purchaser desires that this item be further trimmed to remove the false lean and additional fat from the meat surface, so that the surface is at least 75 percent practically free from fat with no other fat in excess of 0.25 inch (6 mm) remaining, then the purchaser should specify Item No. 531, Pork Boston Butt, Boneless (Cured and Smoked), Special.





538 Bacon, Slab, Center-Cut (Cured and Smoked), Skinless, Formed

The slab bacon meeting this item description is produced from a cured and smoked belly that is square on all edges with approximately straight and parallel sides and ends, which will have been pressed and formed skinless after smoking and cooling. The fat back will have been removed by a straight cut dorsal to, but not exceeding 0.5 inch (13 mm) of the outermost curvature of the scribe line. The ventral portion of the belly shall have been removed by a straight cut dorsal to the teat line. The belly from which this item is produced will have no bone or cartilage, and will be practically free of leaf fat. It shall also be free of enlarged, soft, porous, or seedy mammary tissue; pizzle recesses; scores; or other damage. The skin shall have been removed either before or after curing but before smoking, leaving a smoothly skinned surface free of hair roots. The maximum thickness of the formed slab shall not exceed 2.25 inches (56 mm). The minimum thickness of the slab shall not be less than 0.75 inch (19 mm). There shall be no area of exposed fat on the face side of the belly that exceeds 4.0 square inches (2304 sq. mm).

539 Bacon, Sliced (Cured and Smoked), Skinless



Sliced bacon meeting this item description may be produced from any Series 500 skinless slab bacon such as the Item No. 538 illustrated. Individual slices in each package or container shall at least be reasonably uniform in length, width, and thickness, and range from 8 to 10 inches (203 to 254 mm) in length without underfolding. The surface lean on the face of the slice shall extend at least 75 percent of the length of the slice. Unsliced pieces or slices showing hanger comb marks, product residue, punctured or mutilated sections, bruises, or severe muscle separation shall be excluded. Any slices with breaks extending more than half the width of the slice, or those cut on an appreciable slant or bias, or which have any bone, cartilage, skin, or hair roots or other belly defects or serious damage shall also be excluded. If necessary, one part slice may be used in each package or container to make the declared exact weight. The part slice shall not be considered when determining defects. The bacon package or container shall contain the number of slices per pound as specified according to the weight range table.

Number of Slices Per Pound

12–14, 14–18, 18–22, 22–26, 26–30, 28–32, or as specified.

Continued on page 183

Packaging Options

Purchasers must specify the packaging option they desire either in individual one-pound packages or bulk packaged as follows:

1. **Laid out**—Laid out bacon is a product that is packaged as individually spaced slices placed adjacent to each other on grease- and/or heat-resistant paper.
2. **Shingle**—Shingled bacon is a product wherein the slices overlap one another and are packaged on grease-resistant paper or board.
3. **Stack**—Stacked bacon has slices packaged on edge in their sequence of slicing on grease resistant paper or board.

Packaged bacon will be made available in suitable boxes in quantities ordinarily weighing from 12 to 24 pounds. Depending on the option chosen the sliced bacon may also be available or specified in sealed one-pound packages, vacuum packed or gas flushed or in laminated plastic pouches. Purchasers may also request chemical analyses for fat, moisture, and the salt content of bacon. The analysis may be specified for one or all of the above. Unless otherwise specified the fat content shall not exceed 61 percent, the salt content 2.5 percent, and the moisture content 3.0 percent by calculation as determined in accordance with the official methods of the Association of Analytical Chemists at an FSIS-approved laboratory designated by the vendor.

540 Bacon, Sliced, Fully Cooked (Cured and Smoked), Skinless

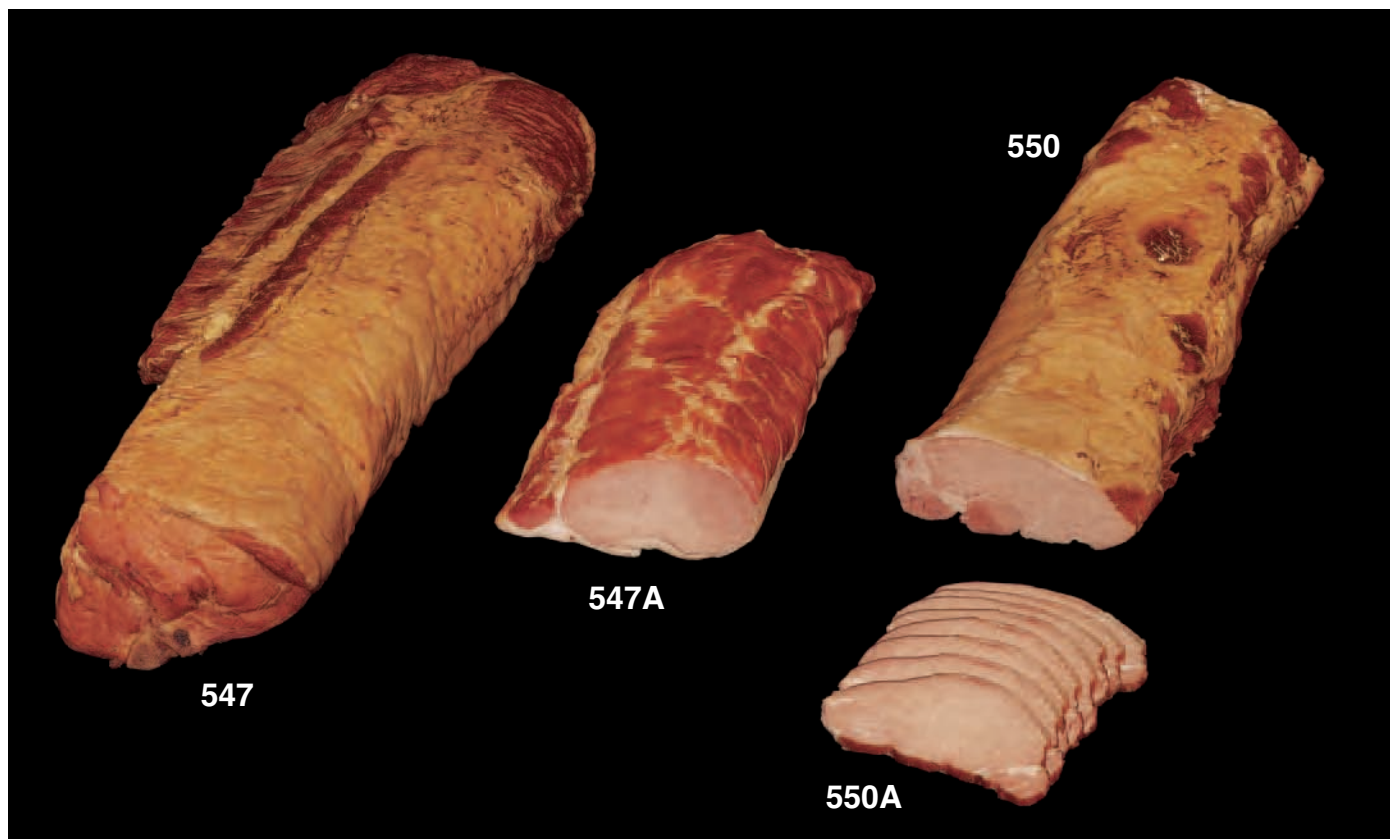
The fully cooked sliced bacon shall be prepared from a bacon belly that meets all the requirements necessary to produce Item No. 539. After cooking, the yield of the finished product must not exceed 40 percent. In addition, the slices shall be uniform in appearance and not less than 5.0 inches (12.5 cm) or more than 7.0 inches (17.5 cm) long. The slices shall not be cut or torn for more than one-half the width of the slice and shall not be overcooked or have any burnt edges or areas measuring more than 0.3 inch (7.6 cm) in any dimension. The slices shall not break or crack when the ends are brought together. There shall be no evidence of any off-odors or flavor. The finished product shall also adhere to all required standard of identity requirements such as antioxidants, salt, moisture, and protein content.

Packaging shall consist of 15 slices laid out on parchment-type paper. Purchasers may specify the product to be delivered in cartons, pouches, or cans of up to 300 slices. Pouches and cans shall be properly cartoned. As an option, the purchaser may specify the cooked bacon in a round slice shape appropriate for sandwich bun use. If so, certain requirements listed above such as length and packaging may not be applicable and are subject to agreement between the purchaser and supplier. (Pictured on page 182.)

547 Pork Center Loin, 11 Ribs (Cured and Smoked)

This item is prepared from an Item No. 545 Pork Loin (Cured and Smoked). The line of separation of the loin from the belly shall be a reasonably straight line that is not more than 3.0 inches (76 mm) from the belly to the *longissimus dorsi* muscle on the shoulder end, that extends to a point on the ham end, which is not more than 0.5 inch (13 mm) from the tenderloin, excluding some allowance for curvature. The tenderloin must be intact. The shoulder end separation shall be made from a point that leaves not more than 11 ribs on the loin. Floating rib(s) not visible in the cross-section cut at the belly end are not counted. The ham or hip end of the loin shall be removed immediately anterior to the hip bone together with any related cartilage so as to expose the *gluteus medius* muscle. Surface fat shall be trimmed to an average depth of 0.25 inch (6 mm) and may not exceed 0.5 inch (13 mm) at any point. Loins with broken bones or that have had more than a slight amount of lean removed are not acceptable. The diaphragm and hanging tender shall have been removed and the cleaned spinal cord groove visible on at least 75 percent of the vertebrae.





547A Pork Center Loin (Cured and Smoked), Boneless

The product described as this item shall meet the requirements of Item No. 547 and shall in addition be completely boneless with all cartilages and the tenderloin removed. Further, on the blade end of the boneless loin the exposed *longissimus dorsi* shall be at least 2.0 inches (51 mm) in diameter, and the cut that separated the loin from the belly shall be a straight line that is no longer from the *longissimus dorsi* at either end of the boneless loin than 3.0 inches (76 mm). In the event the finished product is encased in an artificial casing, the product may be dipped in a dissolved clear gelatin only to the extent necessary to facilitate stuffing into the casing.

550A Canadian Style Bacon (Cured and Smoked), Sliced

This item is the end product derived by slicing Item No. 550. The slices shall be uniform in thickness and diameter and may not include any slices that show string or hanger marks, slices from small or irregular end sections, or slices that have been mutilated or have an appearance of being a scrap machine piece. The slice thickness may range from 7 to 9 slices per linear inch. Slicing shall be done at an approximate right angle to the major muscle and shall be packaged in so far as practical in the same sequence in which the slices were produced. Purchaser may specify packaging in layers, 1 lb., or bulk containers.

550 Canadian Style Bacon (Cured and Smoked), Unsliced

This item, also referred to as a “Canadian Back,” must meet all the requirements necessary to produce a Boneless Center-Cut Pork Loin as described in Item No. 547A but that in addition has been further trimmed of all surface fat and the end-to-end straight-line cut modified so that only the *longissimus dorsi*, *spinalis dorsi*, *multifidus dorsi*, *complexus*, and *gluteus medius* muscles remain. The end product may also be encased in an artificial casing as described in Item No. 547A.

558 Spareribs, Fully Cooked

These fully cooked spareribs shall have at least 11 ribs and may include portions of the costal cartilages with or without portions of the sternum and diaphragm. Both the membranous portion of the diaphragm or any portion of it not firmly attached shall be removed close to the lean. The lean shall not extend more than 2.0 inches (6 cm) past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 0.25 inch (6 mm) average depth, and the diaphragm and *transverse abdominis* shall be trimmed practically free of leaf fat. (If desired, the purchaser may order this item cured and smoked instead of fully cooked, by specifying Item No. 559 Spareribs (Cured and Smoked).



559A Pork Spareribs, Fully Cooked, St. Louis Style

Product meeting this description shall be prepared from spareribs that conform to fresh pork Item No. 416A Pork Spareribs, St. Louis Style, which requires there be at least 11 ribs and that the sternum (breast bone), costal cartilages, and flank portion be removed. When specified the diaphragm shall also be removed. Purchasers may specify a weight range desired and request that the spareribs be separated into two approximately equal portions by a lengthwise cut. If preferred the product may instead be cured and smoked and specified as Item No. 559B, Pork Spareribs, Cured and Smoked, St. Louis Style.

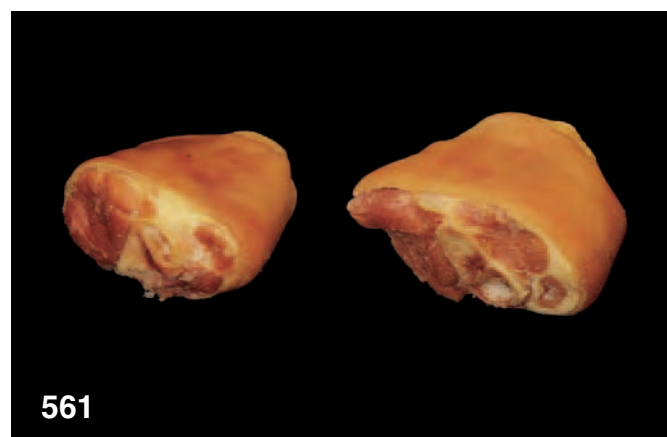


561 Hocks, Shoulder (Cured and Smoked)

Hocks may be prepared from either the pork shoulder or picnic. The hock shall be separated from the front feet at or slightly above the upper knee joint toward the elbow, and shall be at least 2.0 inches (6 cm) in length.

Purchasers may request hocks prepared from a ham. Ham hocks shall be separated from the hind foot by a cut at or above the hock joint toward the ham, and shall be at least 2.0 inches (6 cm) in length.

A visible difference between a shoulder and a ham hock (Item 560, Hocks, Ham (Cured and Smoked)), is that the shoulder hock will not exhibit the Achilles tendon.



1531 Ham Steaks (Cured and Smoked), Boneless



This item may be prepared from a ham meeting the requirements of Item Nos. 505, 508, or 509. The steaks shall be sliced perpendicular to the long axis of the ham. The slices shall be portioned as requested by the purchaser. All slices shall exhibit a cured and smoked appearance and be approximately uniform in shape depending on the ham item selected for use. Though a slightly two-toned or iridescent color is permissible, the lean meat shall have a fine, smooth texture and should display a uniform and bright color. The ham steaks shall be free from all skin, bruises, blood clots, lymph glands, bone cartilage, and surface fat. Excessive trimming of the steak for any reason is prohibited.



1531

1547 Pork Loin Chops, Center-Cut (Cured and Smoked)



The center-cut chops meeting this requirement may be cut from Item No. 547 or prepared and cut from Item No. 545. Surface fat shall not exceed 0.25 inch (6 mm) at any point. Chops shall be cut at an approximate right angle to length of the loin and be practically free from fractures, tag ends, bruises or blood clots, and knife scores. If desired, chops may also be ordered cut from end to end using the entire Item No. 545, in which case they should be specified as Item No. 1545 Pork Loin Chops

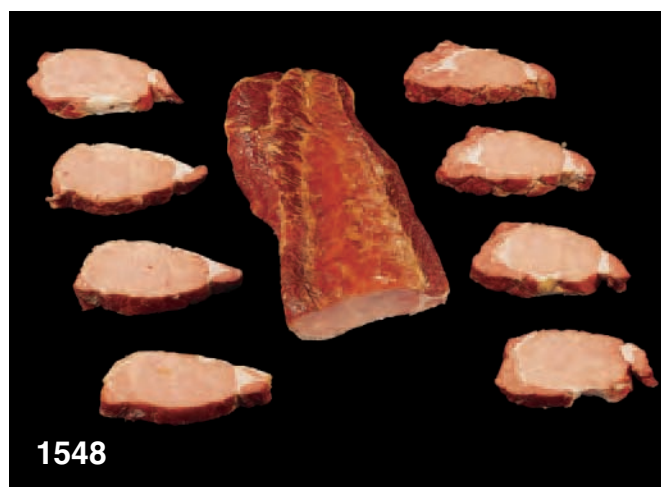


1547

1548 Pork Chops, Boneless, Center-Cut (Cured and Smoked)



The chops may be cut from either an Item No. 548A, 8-Rib Boneless Center Loin or prepared and cut from an Item No. 547A 11 Rib Boneless Center Loin. Surface fat shall not exceed 0.25 inch (6 mm) at any point. Chops shall be cut at an approximate right angle to length of the loin and be practically free from bones or cartilage, fractures, tag ends, bruises or blood clots, and knife scores. If desired, chops may also be ordered cut from end to end using the entire Item No. 547A, in which case they should be specified as Item No. 1547A Pork Loin Chops.



1548

INDEX CURED, DRIED, COOKED AND SMOKED BEEF PRODUCTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
601	Brisket, Boneless, Deckle-Off, Corned	91650-91784*	190	9 & down	9-14	14-up	
604	Beef Top (Inside) Round, Corned	91650-91784*	190	16 & down	16-27	27-up	
604A	Beef Top (Inside) Round, Cap Off, Corned	91650-91784*	190	12 & up			
608	Beef Outside Round, Corned (Flat)	91650-91784*	191	11 & down	11-18	18-up	
608A	Beef Round, Eye of Round, Corned	91650-91784*	191	3 & down	3-5	5-up	
611	Beef Pastrami	91650-91784*	191	As Specified by Purchaser			
612	Beef Fajita Strips	91650-91784*	191	1/4 lb.	1/2 lb.	1 lb.	Bulk
613	Beef Tongue, Cured, Trimmed	91650-91784*	192	3 & up			
614	Beef Tongue, Cured and Smoked, Trimmed	91650-91784*	192	3-5	5-up		
618	Sliced Processed Dried Beef	91650-91784*	192	1/4 lb.	1/2 lb.	1 lb.	Bulk
619	Sliced Dried Beef	91650-91784*	193	1/4 lb.	1/2 lb.	1 lb.	Bulk
623	Beef Top (Inside) Round, Fully Cooked	91650-91784*	193	14-17	17-20	20-23	23-up
623A	Beef Top (Inside) Round, Cap Off, Fully Cooked	91650-91784*	193	12 & up			
624	Beef Outside Round, Fully Cooked	91650-91784*	193	10 & down	10-16	16-up	
624A	Beef Round, Eye of Round, Fully Cooked	91650-91784*	194	2 & up			
625	Beef Brisket, Boneless, Deckle Off, Corned, Fully Cooked	91650-91784*	194	9 & down	9-12	12-up	
630	Beef Rib, Ribeye Roll, Fully Cooked	91650-91784*	194	8 & down	8-10	10-12	12-up
630A	Beef Rib, Ribeye Roll, Lip-On, Fully Cooked	91650-91784*	194	12 & up			

*Addendum UPC Numbers for Beef Items would apply for this category.

ORDERING DATA

To Be Specified by the Purchaser

Purchasers in some instances may have an opportunity to vary the specifications or select options applicable to the products described in IMPS Series 600 Cured, Dried, Smoked and Fully Cooked Beef Products. When a purchase option may be selected and a choice is not made, a default is specified. Buyer and seller should reach agreement between themselves with respect to changes in specifications.

State of Refrigeration

A	28° F (–2.2° C) or higher
B FROZEN	28° F (–2.2° C) or lower
C PSO	0° F (–17.8° C) or lower

If not selected, product will be delivered as Option A.

STYLES



Whole



Sliced

Unless otherwise specified, any item in this series may be ordered sliced. If no style is selected when an option is applicable, the product will be delivered whole.

Purchasers shall specify the slice thickness desired and should avoid specifying a portion weight except for those items that have been pressed and formed.

MATERIAL REQUIREMENTS

In addition to any requirements in the Item Description, products shall have at least a moderated degree of meatiness or thickness of muscling in relation to interior or exterior fat. The meat shall be practically free from bruises, blood clots, bloody tissue or discoloration, scores, miscuts, hook marks, bone dust, or any other condition that would negatively affect the use of the product.

The finished product shall meet all applicable purchase requirements. If ordered chilled, there shall be no evidence of freezing, defrosting, or mishandling. All products will be free of any “off” or foreign odors. Yellow-colored or excessively oily fat is also not acceptable.

Fat Thickness

Unless otherwise specified, surface fat thickness for all corned, fully cooked, and smoked beef products shall not exceed 0.25 inch (6 mm) average depth or 0.5 inch (12 mm) at any one point. Beveling only the edges is not allowed. When a natural depression occurs in the muscle, only that surface fat above a depression no more than 0.75 inch long (19 mm) is considered. (See previous explanations of bridging and planing.) All dried beef products shall be practically free of surface fat and shall have no more than a small amount of internal fat. Any fat specification that calls for “Practically Free” means that there is 75 percent lean exposed with a maximum fat at any one point of 0.25 inch (6 mm). A “Defatted” specification means there is 90 percent lean exposed with a maximum fat at any one point of 0.125 inch (3 mm).

Cutting and Trimming Requirements

Individual beef muscle cuts used to meet the IMPS Series 600 requirements should closely approximate the specifications found for that item in the IMPS Series 100. A 4 percent weight variation of added or removed lean muscle is acceptable. However, excessive trimming to meet a weight specification is not acceptable. Only minor trimming may be done after curing, but in order to prevent microbial contamination, no further trimming is allowed after cooking or smoking the product. Cuts are to be made perpendicular to the outer surface and without objectionable scores to the lean. All ragged edges are to be removed.

Netting or Tying

The terms are considered to be interchangeable and unless specifically requested otherwise by the purchaser the product will be netted.

Products Containing Added Solutions

Products containing added ingredients shall comply with all FSIS regulations. Unless otherwise specified by the purchaser in an agreement with the seller, cooked or cooked and cured finished products may not exceed the weight of the fresh uncured product. If a purchaser elects to specify a level of solutions that would allow the weight to be greater, a declaration is required to be printed adjacent to the product name indicating the percent of added solutions. All labels must conform to FSIS regulations.

In addition, cured or corned beef products shall be mildly and thoroughly but not excessively cured. The cut surface shall be uniform and bright in color, and except for a slightly two-toned or iridescent appearance, no greening, streaking, or other discoloration is permissible.

Smoked tongues shall exhibit the characteristic aroma and appearance of well-smoked products. The exterior surface will be fairly but not excessively dry or scorched and the entire product of uniform dryness and firmness throughout.

Processed dried beef products, in addition to being thoroughly smoked and cooked, shall be practically free from air holes, pockets of moisture, rendered fat, or gelatinous material. Any encrusted salt, extraneous matter, or smokehouse residue shall be closely removed either by light brushing or wiping and without washing so as not to damage the product. Stockinettes, strings, and similar hanging devices shall be completely eliminated. Drying shall be done in accordance with FSIS regulations.



601 Brisket, Boneless, Deckle-Off, Corned

Corned beef briskets shall be produced from beef briskets that conform to IMPS Item No. 120, Beef Brisket, Deckle-Off, Boneless, and have flesh that is at least moderately thick and firmly textured with a plump appearance. Any remaining fat shall be at least moderately firm and smooth, and unless otherwise specified not exceed 0.25 inch (6 mm) average depth or 0.5 inch (13 mm) at any one point. The surface from which the deckle has been removed shall be practically free from fat and the thin edge of the web muscle must be trimmed so as to expose the lean. The finished product shall have a uniform bright color ranging from pink to medium red although a slight two-toned or iridescent appearance is permissible. The packaged product may or may not contain curing spices. A declaration is required on the label indicating the percent of solution added if the added level exceeds 20 percent.

604 Beef Top (Inside) Round, Corned

Corned top rounds shall be produced from insides that conform to IMPS Item No. 169, Beef Round, Top (Inside). If requested, smaller roasts may be fabricated by splitting the item no more than twice lengthwise and then if desired, girthwise, into approximate equal portions. The color and general appearance of this item shall be the same as that described in Item No. 601 but may not contain more than 10 percent added solutions, unless a lower amount is specified. The fat cover, unless otherwise specified, shall not exceed 0.25 inch (6 mm) average depth or 0.5 inch (13 mm) at any one point.



604A Beef Top (Inside) Round, Cap Off, Corned

This item shall be prepared from product meeting the end item description of Item No. 169A. The only difference between this item and Item No. 604 is that the entire *gracilis* muscle as well as the loose side *pectineus* and *sartorius* muscles shall be separated and excluded from this item through the natural seams.

608 Beef Outside Round, Corned (Flat)

This corned outside round shall consist of the *biceps femoris* muscle and may contain the *gluteus medius*, *gluteus accessorius*, and *gluteus profundus* muscles. If the *gluteus medius* muscle is present, then the exposed *biceps femoris* muscle at the loin end shall be equal to or larger in size than the *gluteus medius* muscle face. The outside round is separated from the top round, knuckle, heel, and *semitendinosus* or eye of the round, between the natural muscle seams. All bones, cartilages, *sacrosciatic* ligament, and the lean and fat that overlaid the ligament, the opaque heavy connective tissue or silver skin along the ventral side as well as the *popliteal* lymph gland, shall be removed from this product. The fat cover, unless otherwise specified, shall not exceed 0.25 inch (6 mm) average depth or 0.5 inch (13 mm) at any one point.



608A Beef Round, Eye of Round, Corned

This boneless corned item consists solely of the *semitendinosus* muscle (eye of round) and shall not be severed on either end. Further, the items shall be separated from the top round, outside round, and the heel between the natural muscle seams. In addition, this item shall be skinned of all surface fat and external fascia membrane.



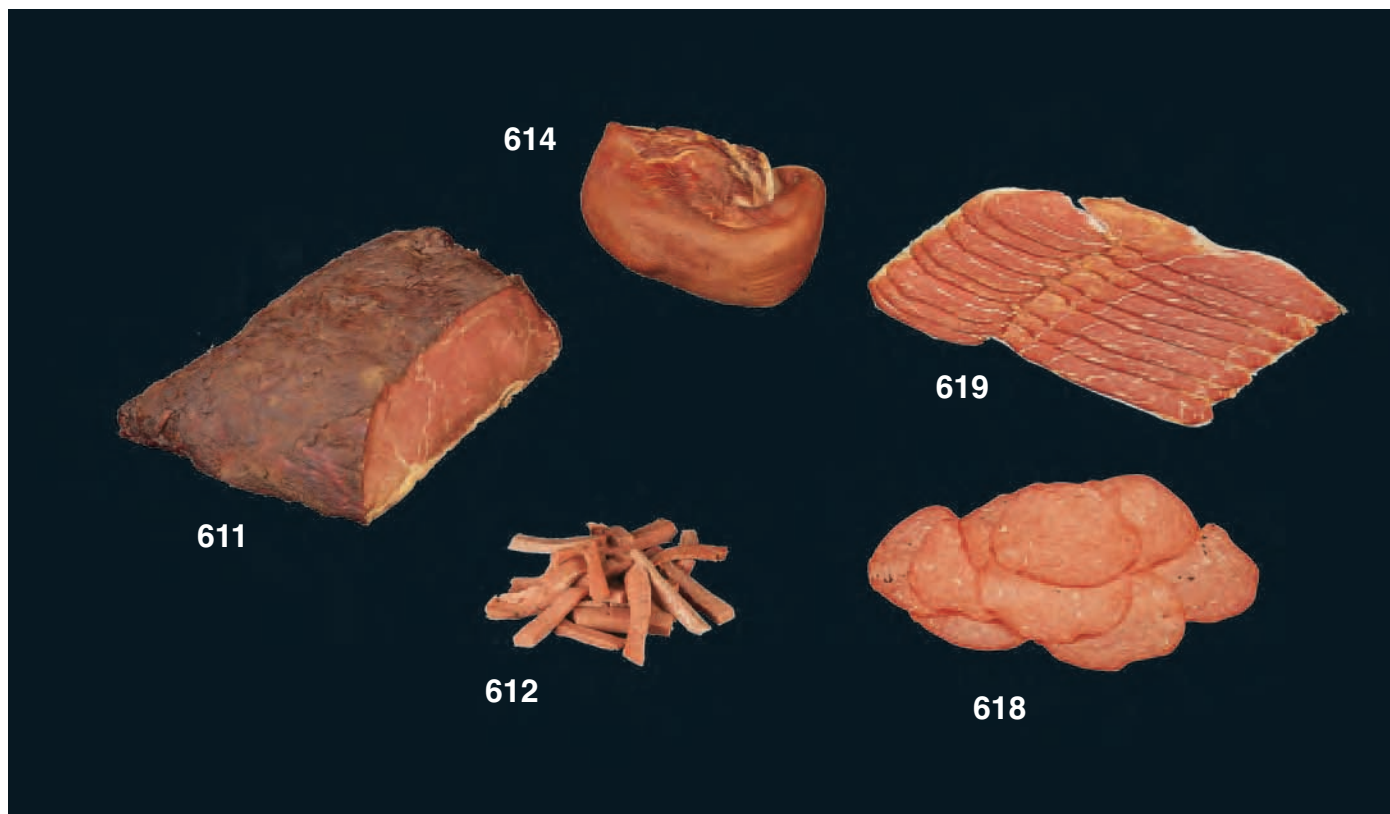
611 Beef Pastrami

A product meeting this description may be prepared from any raw skeletal portion of the beef carcass such as a plate, top, flat, or eye of the round as specified by the purchaser except the cutaneous, shank, and heel meat portions. The raw materials used must meet all the end-item requirements for that beef cut and be practically free of surface and seam fat. Unless specified otherwise, the pieces used shall not be less than 8.0 square inches (20 sq. cm) on one side, nor less than 0.5 inch (13 mm) thick at any point. The finished product shall have been cured, smoked, and fully cooked. Unless otherwise specified, smoke flavoring may be used in lieu of actual smoking. (Pictured on page 192.)

612 Beef Fajita Strips



Fajita strips may be produced from any raw skeletal portion of the beef carcass specified by the purchaser with the exception of the cutaneous, shank, and heel meat portions. The meat shall be practically free of fat and shall be seasoned, or marinated as requested, and then fully cooked. The beef shall be mechanically diced 0.5 x 0.5 x 1.0 inch (13 mm x 13 mm x 25 mm) long, or 0.5 x 0.5 x 2.5 inches (13 mm x 13 mm x 64 mm) long, or to any other size specified by the purchaser. A product size option must be specified by the purchaser. At least 75 percent of the resulting product by weight must conform to the size requirement. Grinding is not permitted. To facilitate dicing, the beef may be frozen and/or tempered one time only prior to it being diced. Purchaser shall also specify how it desires the finished product packaged. (Pictured on page 192.)



613 Beef Tongue, Cured, Trimmed

This item shall be prepared from a beef tongue meeting the end-item requirements of Item No. 1710, Style 06, described in the Series 700 section of this guide.

614 Beef Tongue, Cured and Smoked, Trimmed

This item shall be prepared from a cured beef tongue as described in Item No. 613. The tongue shall be thoroughly smoked and shall be practically free of encrusted salt, extraneous matter, and smokehouse residue.

618 Sliced Processed Dried Beef

This product is sliced from a coarsely ground, cured, smoked and fully cooked processed dried beef that has been stuffed in casings or mechanically formed and dried. Drying shall be done in accordance with FSIS regulations. The finished product shall be practically free from air holes, pockets of moisture, rendered fat, and gelatinous material. The raw materials used to prepare the dried beef for slicing may come from any skeletal portion of the beef carcass specified by the purchaser with the exception of the cutaneous, shank, and heel meat portions. The slices shall be uniform in thickness and number 24 or more slices per inch (25 mm). Slices shall be fairly intact, and no more than 40 percent of the sample unit may be composed of broken slices of two or more pieces. No extremely frayed, shredded, small or scrap pieces, or product residue shall be included. All dried beef products shall be practically free of surface fat and shall have no more than a small amount of inter and intramuscular fat. If purchasers should desire to order this product unsliced, specify Item No. 617, Processed Dried Beef.

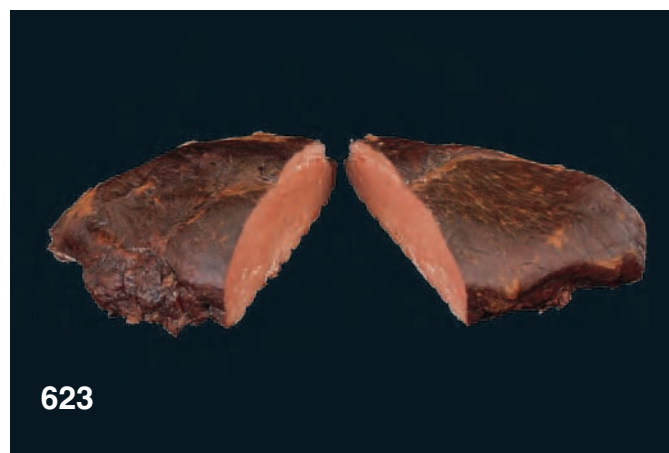
619 Sliced Dried Beef

Product meeting this description may come from dried Item Nos. 603, Beef Knuckle, Peeled, Dried; or 605, Beef Top (Inside) Round, Dried; or 607, Beef Bottom (Gooseneck) Round, Heel-Out, Dried. Full descriptions of these raw material items may be found in the Institutional Meat Purchase Specifications (IMPS) Series 600 for Cured, Dried, Smoked and Fully Cooked Beef Products. Purchasers may specify the product from which they wish Item No. 619 to be sliced. The unsliced dried items must conform to FSIS regulations and exhibit the same finished product quality characteristics as

noted in Item No. 618. The slices shall be uniform in thickness and number 40 or more slices per inch (25mm). Slices shall be a minimum of 75 percent intact, so that no more than 25 percent of the sample unit may be composed of broken slices of two or more pieces. No extremely frayed, shredded, small end piece slices, scrap pieces, or product residue shall be included. Slices showing string or hanger marks shall also be excluded. All dried beef products shall be practically free of surface fat and shall have no more than a small amount of inter and intramuscular fat. *(Pictured on page 192.)*

623 Beef Top (Inside) Round, Fully Cooked

The fully cooked top round shall be produced from insides that conform to IMPS Item No. 169, Beef Round, Top (Inside). The item shall be netted or tied and fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations. When smaller size roasts are specified, the fully cooked top round shall be split by no more than two lengthwise cuts. If necessary, smaller pieces may then be made by girthwise cuts so that all portions are of approximate equal size. The fat cover, unless otherwise specified, shall not exceed 0.25 inch (6 mm) average depth or 0.5 inch (13 mm) at any one point.



623A Beef Top (Inside) Round, Cap Off, Fully Cooked

This item shall be prepared from a cap off top round meeting the end-item requirements of Item No. 604A. The item shall be fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations.

624 Beef Outside Round, Fully Cooked

The fully cooked outside round shall be produced from an outside round suitable to produce IMPS Item No. 171B, Beef Round, Outside Round. This is the same raw material specification used to produce Item No. 608, Beef Outside Round, Corned; except in this instance the item is not corned but fully cooked. The item shall be fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations. The fat cover, unless otherwise specified, shall not exceed 0.25 inch (6 mm) average depth or 0.5 inch (13 mm) at any one point.



624A Beef Round, Eye of Round, Fully Cooked

This item shall be prepared from product that meets the raw material requirements of Item No. 171C, which are those described in Item No. 608A. The item shall be fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations.

**625 Beef Brisket, Boneless, Deckle Off, Corned, Fully Cooked**

The fully cooked brisket shall be produced from beef briskets that conform to IMPS Item No. 120, Beef Brisket, Deckle-Off, Boneless. This is the same raw material specification used to produce IMPS Item No. 601, Brisket, Boneless, Deckle Off, Corned; except in this instance the item is not corned but fully cooked. The item shall be fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations. The fat cover, unless otherwise specified, shall not exceed 0.25 inch (6 mm) average depth or 0.5 inch (13 mm) at any one point.

**630 Beef Rib, Ribeye Roll, Fully Cooked**

This boneless fully cooked item shall be prepared from product meeting the end requirements of Item No. 112. The item shall be fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations.

630A Beef Rib, Ribeye, Lip-On, Fully Cooked

This boneless fully cooked item shall be prepared from product meeting the end requirements of Item No. 112A. The item shall be fully cooked to the degree of doneness specified by the purchaser in conformity with applicable FSIS regulations.

INDEX VARIETY MEATS AND EDIBLE BY-PRODUCTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Range (Pounds)
1710	Beef Tongue, Style 06, Swiss Cut	1794	198	2.5–4
1724	Beef Liver	1780	198	10–15
1724	Beef Liver, Style 17, Skinned	1803	198	9–14
1724	Beef Liver, Style 17, Skinned, PSO B, Sliced	1785	199	<i>Usually 3–4 oz. or As Specified</i>
1724	Beef Liver, Style 17, Skinned, PSO C, Portion Cut	1784	199	<i>Usually 3–4 oz. or As Specified</i>
1737	Beef Paunch (Tripe), PSO H, Scalded & Bleached	1804	199	<i>Random</i>
1739	Beef Honeycomb Tripe	1799	199	<i>Approximately 2 lbs.</i>
1740	Beef Mountain Chain Tripe	1801	200	<i>Random</i>
1791	Beef Oxtail	1788	200	1–1.5
3701	Veal Brains	2748	200	5–18 oz.
3710	Veal Tongue, Style 06, Swiss Cut	2760	200	1–1.5
3722	Veal Sweetbreads	2759	201	14–18 oz.
3723	Veal Heart	2757	201	1–2.5
3724	Veal Liver	2752	201	4–8
3724	Veal Liver, Style 17, PSO B, Sliced	2762	202	<i>Usually 3–4 oz. or As Specified</i>
3724	Veal Liver, Style 17, PSO C, Portion Cut	2763	202	<i>Usually 3–4 oz. or As Specified</i>
3728	Veal Kidney	2758	202	14–20 oz.
3791	Veal Tail	2763	202	6–18 oz.

ORDERING DATA

To Be Specified by the Purchaser

Purchasers in some instances may have an opportunity to vary the specifications or select options applicable to the products described in IMPS Series 700 Variety Meats and By-Products. Buyer and seller should reach agreement between themselves as to the product desired when such choices are available. In the event choices are not made, the Item Description shall prevail.

State of Refrigeration

A	28° F (–2.2° C) or higher
B FROZEN	28° F (–2.2° C) or lower
C PSO	0° F (–17.8° C) or lower

In many instances, because of the perishability and nature of the product, or the manner in which it must be processed, a choice of receiving either fresh or frozen product may not be available. If not selected, however, product will be delivered fresh if this is possible.

Portion Weight and Thickness Tolerances

Weight*	Portion Variance
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)
Over 6.0 oz. (170 g)	± 0.50 oz. (14 g)
Thickness*	Slice Variance
Under 1.0 inch (25 mm)	± 0.1875 inch (5 mm)
Over 1.0 inch (25 mm)	± 0.25 inch (6 mm)

*In all instances, whether by weight or thickness, the portions or slices may not vary in thickness from one end of the piece to the other by more than 0.1875 inch (5 mm) at the smaller size or 0.25 inch (6 mm) at the larger size.

MATERIAL REQUIREMENTS

The Item Descriptions for Variety Meats and By-Products contain the basic requirements for each product. In addition, product shall be thoroughly cleaned, drained, and be practically free (75 percent lean exposed) of surface fat unless the Item Description states differently. A condition of product that would negatively affect its use is not allowed. Liver that has been “tipped” by removing a thin strip of meat from the tip of the left lobe, in order to drain excess blood, is acceptable. Hearts that have been incised (scored) for FSIS inspection purposes are also acceptable provided the scoring is not excessive. Cutting and trimming requirements as applicable to these products are similar to those in other IMPS series.



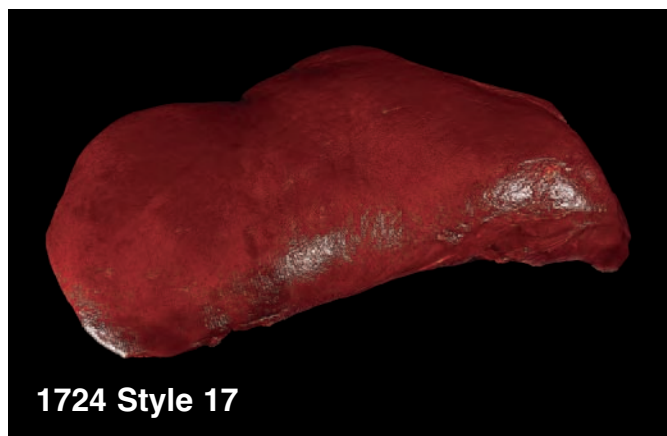
1710 Style 06: Beef Tongue, Swiss-Cut

A Swiss-cut beef tongue is a tongue that has had the U-shaped hyoid bones removed and has been trimmed to remove all glands, root, and underside blade meat. It shall be almost entirely free from fat. A beef tongue has a well defined humplike prominence on its topside marked by a groove toward the front end. The color of tongues vary, but are generally light and white, though some may show black pigmentation.



1724 Beef Liver

Beef livers are smooth, rounded, and somewhat rectangular in shape. They have a thin membrane or skin covering. The liver consists of two lobes of substantially different size. The color of livers in young animals are light to dark brown with reddish shades predominating. All ducts, blood vessels, lymph nodes, and connective tissue are to be trimmed even with the liver's surface.



1724 Style 17: Beef Liver, Skinned

When a beef liver is ordered to this specification, it shall have the rear small lobe removed even with the surface of the larger lobe. In addition, the membrane or skin covering the liver shall be almost completely removed by means of a mechanical device.

1724 Style 17 PSO B: Beef Liver, Skinned and Sliced as Specified

Style 17 PSO C: Beef Liver, Skinned and Portion Cut as Specified



A purchaser may order this item either sliced to a desired thickness, generally 0.25 inch (6 mm) or larger, or portion cut to an approximate specified weight, generally 4 oz. (114 g). Larger or smaller portion sizes are processed in approximate 1 oz. (28.35 g) increments. Whether ordered sliced or portioned, the product should be approximately uniform in thickness throughout.

The liver may be molded, frozen, and tempered to facilitate the slicing or portioning process. Product may be packaged intact similar to a loaf or spaced on separators between the layers.



1724 Style 17, PSO B and PSO C

1737 Beef Paunch (Tripe), PSO H: Scalded and Bleached

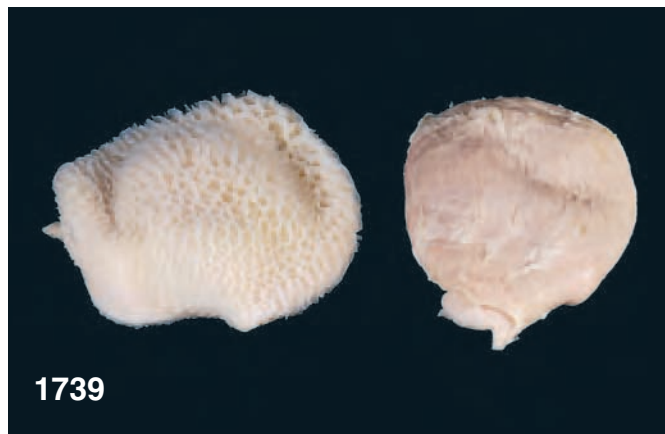
The paunch or rumen is the first stomach in cattle and other ruminant animals. It is the largest of the four stomachs. It is lined with a thick layer of moist cells contained within muscular folds or pillars. It is whitish in color when scalded and bleached. Other purchase options are washed only, or scalded.



1737, PSO H

1739 Beef Honeycomb Tripe

Honeycomb tripe is the tripe from the *reticulum* or second stomach of ruminant animals. It derives this name from the honeycomb appearance created by the numerous ridges that separate a network of cells in a compartment within the *reticulum*.



1739

1740 Beef Mountain Chain Tripe

Mountain chain tripe is the name given to the muscular folds or pillars seen in the rumen or paunch. These pillars or folds are more pronounced in older beef animals.



1740

1791 Beef Oxtail

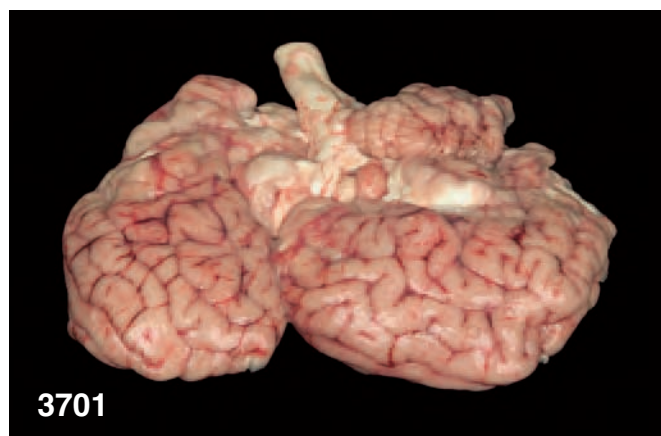
The beef tail is usually referred to as an oxtail. It is removed from the carcass between the 2nd and 3rd *coccygeal* vertebrae. The last 2 or 3 vertebrae are also removed from the tip end of the tail. The surface fat is trimmed to a maximum of 0.25 inches (6 mm). The item may be purchased either whole or disjointed as Purchaser Specified Option D.



1791

3701 Veal Brains

The item is found in the frontal top area of the skull. The individual sections weigh approximately 8 ounces (227 g) when separated from the spinal cord. As pictured, the brains are shown intact and attached. Purchasers desiring only the individual sections should so specify.



3701

3710 Style 06 Veal Tongue, Swiss-Cut

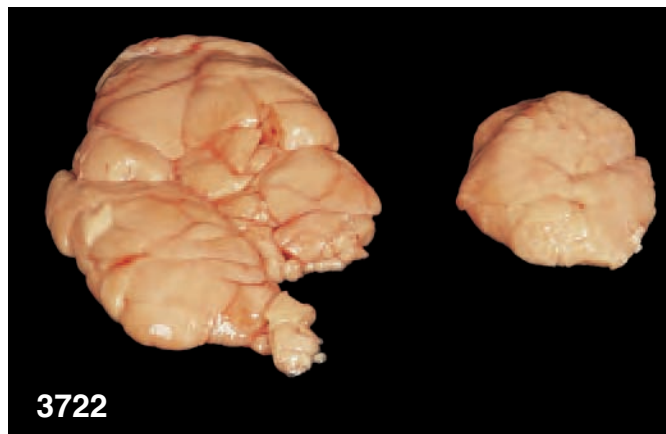
A Swiss-cut veal tongue is a tongue that has had the U-shaped hyoid bones removed and has been trimmed to remove all glands, root, and underside blade meat. It shall be almost entirely free from fat. The veal tongue has a less defined hump-like prominence on its topside, but otherwise is similar to a beef tongue, though much smaller in size and weight. Veal tongues are usually white in color.



3710 Style 06

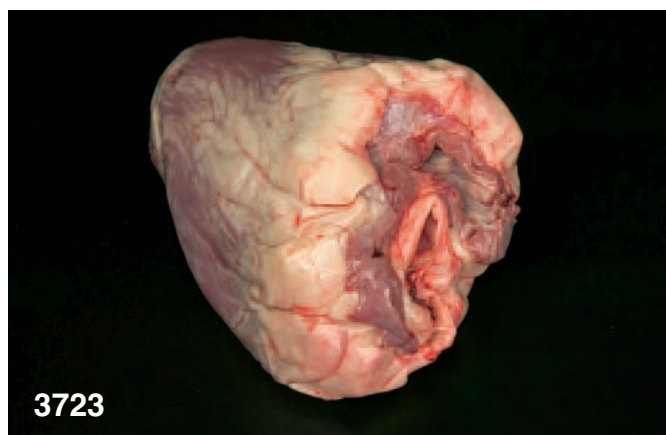
3722 Veal Sweetbreads

The sweetbread is the thymus gland. Veal sweetbreads are considered the most desirable. One side of the gland is plump and rounded and the other, or heart side, is more elongated and narrow. The sweetbreads have a membrane cover but otherwise are trimmed free of excess fat and tissues. When sold together in sets, they are referred to as pairs. Veal sweetbreads are pinkish white in color and multilobed in appearance.



3723 Veal Heart

A muscular, cone-shaped organ located in the thorax region of the veal carcass. It weighs approximately 2.5 pounds (1.1 kg). Purchasers desiring a special preparation of this item should request it from their supplier.



3724 Veal Liver

The liver is a smooth, somewhat rounded and rectangular organ covered with a thin membrane or skin. Veal livers vary in color from light reddish tan to tan and have two lobes of substantially different sizes. Larger, heavier, and darker livers are generally called calf. Livers from special-fed or formula veal may also be quite large but are lighter in color. Veal and calf livers are not usually sold skinned.





3724 Style 17, PSO B



3724 Style 17, PSO C

3724 Style 17 PSO B: Veal Liver, Sliced as Specified

Style 17 PSO C: Veal Liver, Portion Cut as Specified



A purchaser may order this item either sliced to a desired thickness, generally 0.25 inch (6 mm) or larger, or portion-cut to an approximate specified weight, generally 4 oz. (114 g). Larger or smaller portion sizes are processed in approximate 1 oz. (28.35 g) increments. Whether ordered sliced or portioned, the product should be approximately uniform in thickness throughout.

The liver may be molded, frozen, and tempered to facilitate the slicing or portioning process. Product may be packaged intact similar to a loaf, or spaced on separators between the layers.



3728

3728 Veal Kidney

The veal kidney is a rectangular, multilobed concave organ with a slight depression on the opposite side where the blood vessels and other connections to the body occur. Its color is reddish-tan. Kidneys are trimmed even to the surface on the depression side of excess fat and attachments to the body. The membrane that surrounds the kidney shall also be removed.



3791

3791 Veal Tail

The veal tail is similar in appearance to the beef oxtail except it is smaller in overall size. It measures approximately 8 inches (20 cm) long and 0.75 inches (18 mm) in diameter. The veal tail is separated from the carcass in the same manner as described in Item No. 1791 Beef Oxtail. This item may be purchased whole or specified disjointed as Purchaser Specified Option D (Disjointed).

INDEX SAUSAGE PRODUCTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.
800	Frankfurters	5594	206
801	Bologna	5570	206
802	Pork Sausage	3442	206
802A	Pork Sausage Patties	3447	207
802B	Pork Sausage, Cooked	3465	207
803	Liver Sausage (Braunschweiger)	5669	207
804	Salami, Cooked	5640	208
805	Minced Luncheon Meat	5612	208
807	Thuringer	5713	208
808	Dry Salami	5640	208
810	Breakfast Sausage	5694	209
811	Smoked Sausage	5692	209
812	New England Brand Sausage	5695	209
813	Polish Sausage	5696	210
814	Meat Loaves	5607-5639*	210
815	Meat Food Product Loaves	5607-5636*	211
816	Knockwurst	5679	211
817	Breakfast Sausage, Cooked	5696	211
818	Italian Sausage	3464	211
820	Head Cheese	5675	212
821	Pepperoni	5873	212
822	Bratwurst	5667	212
822A	Bratwurst Patty	5698	212
824	Pork Rib Shape Patty	3466	212
825	Canned Luncheon Meat	5697	213
827	Capacollo, Cooked	5699	213
828	Summer Sausage	5705	213
829	Genoa Salami	5659	214
830	Mortadella	5660	214

TABLE OF FORMULAS

Product formulation shall be specified by the purchaser.

NOTE: The product name of combination red meat and poultry formulated sausage items must be labeled as follows:

Formula	Labeling Requirement
P	Beef and Turkey ITEM NAME (Frankfurter, etc.)
P1	Beef and Chicken ITEM NAME (Bologna, etc.)
P2	Pork and Turkey ITEM NAME (Salami, etc.)
P3	Pork and Chicken ITEM NAME (Frankfurter, etc.)

Spices and Seasonings

When a spice or seasoning is specifically required within the individual Item Description, that particular seasoning or ingredient shall be individually listed on the manufacturer's label of ingredients.

Major Ingredients Only

- A** Beef and pork in any combination
- A1** Formula A plus nonfat dry milk and/or calcium-reduced dried skim milk
- B** Beef, pork (beef is predominant)
- B1** Formula B plus nonfat dry milk and/or calcium-reduced dried skim milk
- C** Pork, beef (pork is predominant)
- C1** Formula C plus nonfat dry milk and/or calcium-reduced dried skim milk
- D** Beef
- D1** Formula D plus nonfat dry milk and/or calcium-reduced dried skim milk
- L** Formula (A, B, C, etc., as specified), lower fat formulation. Lower fat formulated products are subject to specific material requirements stated in the IMPS specifications for Sausage Products Series 800
- P** Beef and turkey (beef is predominant)
- P1** Beef and chicken (beef is predominant)
- P2** Pork and turkey (pork is predominant)
- P3** Pork and chicken (pork is predominant)
- H** Beef and pork in any combination plus Beef Heart Meat (See Item 804 Salami, Cooked)
- H1** Beef and pork in any combination plus any one or any combination of beef tripe, beef heart meat, pork heart meat, beef tongue meat, and pork tongue meat
- H2** Formula H1 plus nonfat dry milk and/or calcium-reduced dried skim milk
- H3** Beef, beef heart meat (beef is predominant) (see Item No. 808 Dry Salami)
- H4** Beef, pork, beef heart meat (beef is predominant) (see Item No. 808 Dry Salami)
- G** Pork
- G1** Formula G plus nonfat dry milk and/or calcium-reduced dried skim milk
- G2** Pork, beef, pork heart meat (pork is predominant)
- G3** Formula G2 plus nonfat dry milk and/or calcium-reduced dried skim milk
- G4** Pork, beef, veal (pork is predominant)
- G5** Formula G4 plus nonfat dry milk and/or calcium-reduced dried skim milk
- G6** Pork, veal (pork is predominant)
- G7** Formula G6 plus nonfat dry milk and/or calcium-reduced dried skim milk
- V** Pork livers, pork (pork liver is predominant)
- V1** Formula V plus nonfat dry milk and/or calcium-reduced dried skim milk
- V2** Pork livers, pork with smoked jowls and/or bacon ends and pieces (pork liver is predominant)
- V3** Formula V2 plus nonfat dry milk and/or calcium-reduced dried skim milk (See Item No. 803 on V series)
- X** Veal
- X1** Formula X plus nonfat dry milk and/or calcium-reduced dried skim milk
- X2** Veal, pork (veal is predominant)
- X3** Formula X2 plus nonfat dry milk and/or calcium-reduced dried skim milk
- Y** Ham
- Y1** Formula Y plus nonfat dry milk and/or calcium reduced dried skim milk

ORDERING DATA

Patty Weight and Thickness Tolerances*

Portion Thickness Tolerances		
Specified Thickness	Thickness Tolerance — Uniformity	Thickness
1.0 inch (25 mm) or less	± 0.1875 inch (5 mm)	0.1875 inch (5 mm)
More than 1.0 inch (25 mm)	± 0.25 inch (6 mm)	0.25 inch (6 mm)

Portion Weight Tolerances*		
Specified Weight	Weight Tolerance — Uniformity	Thickness
Less than 6.0 oz. (170 g)	± 0.25 oz. (7 g)	0.1875 inch (5 mm)
6.0 oz. (170 g) or more	± 0.50 oz. (14 g)	0.25 inch (6 mm)

*Thickness measurements not applicable within 0.25 inch (6 mm) of the edge. Portion weight and thickness tolerances for cooked patties shall be allowed at the higher value (i.e., +/- 0.50 oz., +/- 0.25 inch) to allow for cooking variances.

Type

- A** - Unsliced
- B** - Sliced
(purchaser must specify a slice count per pound)
- C** - Patty
- D** - Crumbles
- E** - Linked
- F** - Bulk

Shape

- A** - Rectangular
- B** - Round

Cooking Options

- A** - Baked
- B** - Cooked
- C** - Uncooked Fresh
(no cure added)
- D** - Uncooked Fermented
(cure added)

Style

- A** - Artificial casings (inedible)
- B** - Hog or sheep casings, linked (natural)
- B1** - Hog or sheep casings, unlinked (natural)
- C** - Skinless (mechanically formed)
- D** - Collagen casings (edible)
- E** - Cloth bags
- F** - Bulk

To Be Specified by the Purchaser

Not all of the ordering data options listed below are required to be specified by the purchaser. Most of the items in this series have “built in” detailed Item Descriptions; (for example: shape, style, etc.). However, any alternative purchaser options, including those listed below, may be specified by the purchaser in the contract or purchase order as long as those options are clear and concise.

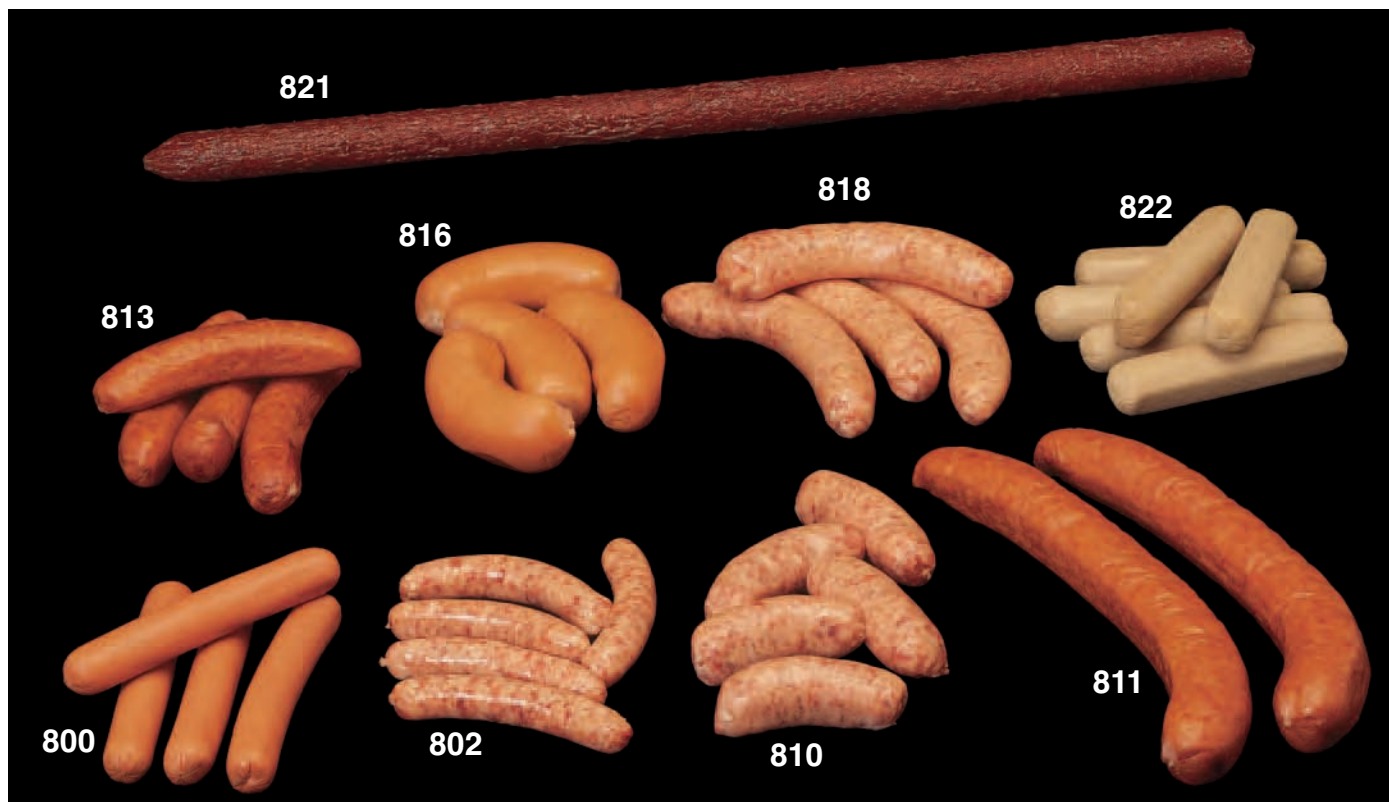
State of Refrigeration

A FRESH	28° F (–2.2° C) or higher
B FROZEN	28° F (–2.2° C) or lower
C PSO	0° F (–17.8° C) or lower

Class

- A**-Smoked (dry heat) — Baked only
- B**-Unsmoked (moist heat)
- C**-Browned in hot oil

NOTE: Unless specifically authorized by the purchaser, use of artificial colors in the manufacture of any sausage item shall *not* be permitted.



800 Frankfurters

Frankfurters are a smoked cooked, linked sausage. They are either skinless, stuffed in sheep casing, or stuffed in collagen casings. They are uniform in length and diameter. Links shall be 5.0 to 6.0 inches (12.7 to 15.2 cm) in length. The finished links may be specified by number per lb. such as 4, 5, 6, 7, 10, 12 links per lb.

Product formulation shall be specified by the purchaser.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204

A, A1, B, B1, C, C1, D, L, P, P1, P2, P3

801 Bologna

Bologna is a smoked, cooked sausage. The red meat or red meat and poultry components shall be very finely comminuted and stuffed into artificial or natural casings. If poultry is included in the formulation for this item, it may not exceed 50 percent of the total meat content. The interior cut surface is smooth, fine-textured, light to moderately dark pink in background color, and finely mottled with evenly distributed light to dark red flecks. Sticks shall have uniform diameter measuring from 4.0 to 5.0 inches (10.2 to 12.7 cm) and may weigh up to approximately 12 lbs. (5.4 kg). Ring style bologna shall weigh approximately 1.0 to 1.5 lbs. (0.5 to 0.7 kg).

Product formulation shall be specified by the purchaser. The formulas available (major ingredients only) are the same as those available to produce Item No. 800 Frankfurters. (*Pictured on page 207.*)

802 Pork Sausage

Pork sausage is a fresh, all-pork product. The meat is chopped or ground to a moderately coarse texture and mixed with salt and spices. Pork sausage may be packed in bulk, formed mechanically, or stuffed in artificial or natural casings. The links, rolls, and bags are moderately uniform in length and diameter. For product in unlinked hog-casings, no more than one piece shall be less than 12 inches (30.5 cm) in length in a primary container.

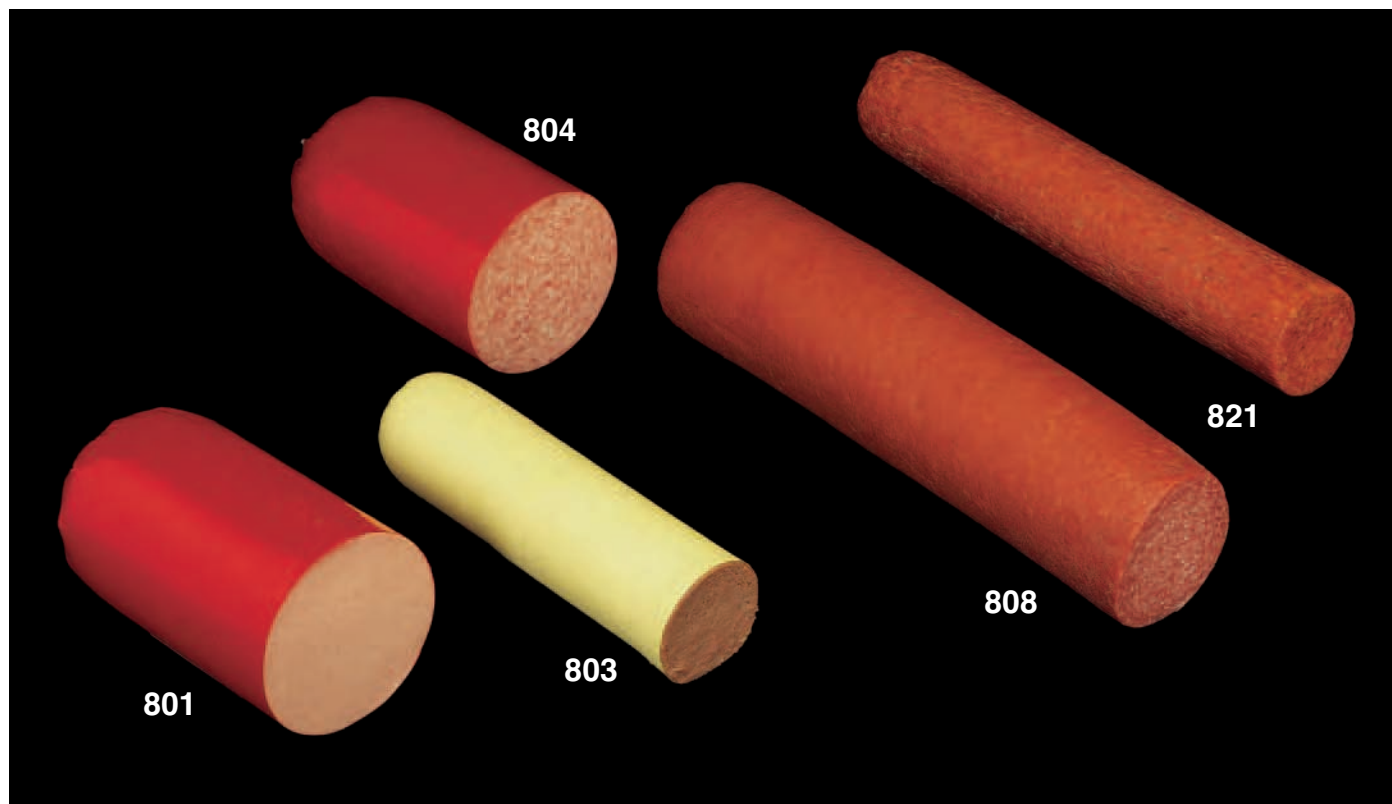
STYLE - Note refer to Ordering Data on Page 205.

A, B, B1, C, D, E, F

SIZE

Links - 4 to 16 to the lb.

Rolls, Bags, or Units may be from 1 lb. to 10 lbs. each.



802A Pork Sausage Patties

Patties meeting this item description are produced from product prepared to the material specifications described in Item No. 802. After being ground or chopped, the pork sausage is mechanically formed into patties of the approximate diameter specified by the purchaser. Unless one of the options listed below is specified, it is assumed that the purchaser desires a 4.0-inch (10.2-cm) patty. The suggested weight range of the patties is 2.5 to 3.0 ozs. (437.5 grams equal 1 oz.). The finished product in whatever size diameter ordered shall be uniform in weight and thickness. *(Pictured on page 209.)*

Patty diameter size options:

- | | |
|-------------------------|--------------------------|
| A - 2.0 inches (5.1 cm) | D - 3.5 inches (8.9 cm) |
| B - 2.5 inches (6.4 cm) | E - 4.0 inches (10.2 cm) |
| C - 3.0 inches (7.6 cm) | |

803 Liver Sausage (Braunschweiger)

Liver sausage is a cooked sausage with a smoked characteristic (a smoked characteristic may be imparted by smoking, by adding smoked meats to the formula, or a combination of both). The meat components consist of pork with smoked jowls and/or bacon ends included in some formulas. These are combined with pork livers, finely comminuted and stuffed in artificial or natural casings. Onion shall be included as a seasoning. Unless otherwise

802B Pork Sausage, Cooked

Fully cooked items meeting this description are processed from pork sausage materials described in item Nos. 802 and 802A. The cooked product may be in bulk, link, patty, or crumble form as specified by the purchaser. In the case of cooked patties the specific diameter sizes stated in Item No. 802A do not apply but the product dimensions are required to be uniform in thickness and diameter. A cooked item type produced under this IMPS designation shall be purchased as Pork Sausage, Cooked, Patties (or Crumbles, Links, etc., as appropriate). The cooked weights of individual patties, the number of links per pound, or the weight of bulk packages shall be specified by the purchaser. *(Pictured on page 209.)*

specified by the purchaser, sticks shall have a uniform diameter measuring from 2.0 to 3.0 inches (5.1 to 7.6 cm) and shall weigh from 5.0 to 8.0 pounds (2.3 to 3.6 kg). The interior cut surface is smooth, fine-textured, and light reddish-brown in color.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204

V, V1, V2, V3

804 Salami, Cooked

Cooked salami is a smoked, cooked sausage. The meat components consist of moderately coarse-cut pork and finely comminuted beef with finely comminuted beef heart meat included in some formulas. Alternatively, a moderately coarse-cut beef or red meat and poultry formulation may be specified. Seasonings, unless otherwise specified, shall include garlic and whole black peppercorns (at least a portion of a peppercorn shall be in evidence on either sliced surface). Salami is stuffed in artificial casings and has a uniform diameter measuring from 3.5 to 5.4 inches (8.9 to 11.4 cm), unless otherwise specified by the purchaser. Sticks shall weigh from 7 to 12 lbs. (3.2 to 5.4 kg) and shall be moderately uniform in length. The interior cut surface is moderately coarse in texture and light to dark reddish-brown in color. *(Pictured on page 207.)*

Product formulation shall be specified by the purchaser.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204.

A, A1, B, C, D, H, L, P, P1, P2, P3

805 Minced Luncheon Meat

Minced luncheon meat is a smoked, cooked sausage. The meat components consist of moderately coarse-cut pork and finely comminuted beef with pork heart meat included in some formulas. The product is stuffed in artificial casings. Stuffed round casings shall measure from 3.5 to 4.5 inches (8.9 to 11.4 cm) in uniform diameter unless otherwise specified by the purchaser. When the stuffed casings are formed into rectangular shapes by wire or metal molds, they shall measure from 3.0 to 4.0 inches (7.6 to 10.2 cm) in width and depth. Sticks shall weigh from 5 to 10 lbs. (2.3 to 4.5 kg). The interior cut surface is moderately fine-textured and light pink in color. *(Pictured on page 210.)*

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204.

C, C1, G2, G3

807 Thuringer

Thuringer is a “semi-dry,” smoked, uncooked, fermented sausage. Its principal meat component is usually beef, though several different meat formulations are also available. The meat shall be moderately coarse-cut and display a uniform overall dark reddish-brown color. The finished product has a characteristically sharp flavor. Thuringer is stuffed in artificial casings of uniform diameter measuring from 2.5 to 3.5 inches (6.4 to 8.9 cm), unless otherwise specified by the purchaser. The sticks shall weigh from 4 to 8 lbs. (1.8 to 3.6 kg). A very slight amount of naturally occurring dry mold may be present on the surface of the casing. No binders or extenders are permitted.

Product formulation shall be specified by the purchaser.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204.

A, B, D, H, H3, H4

808 Dry Salami

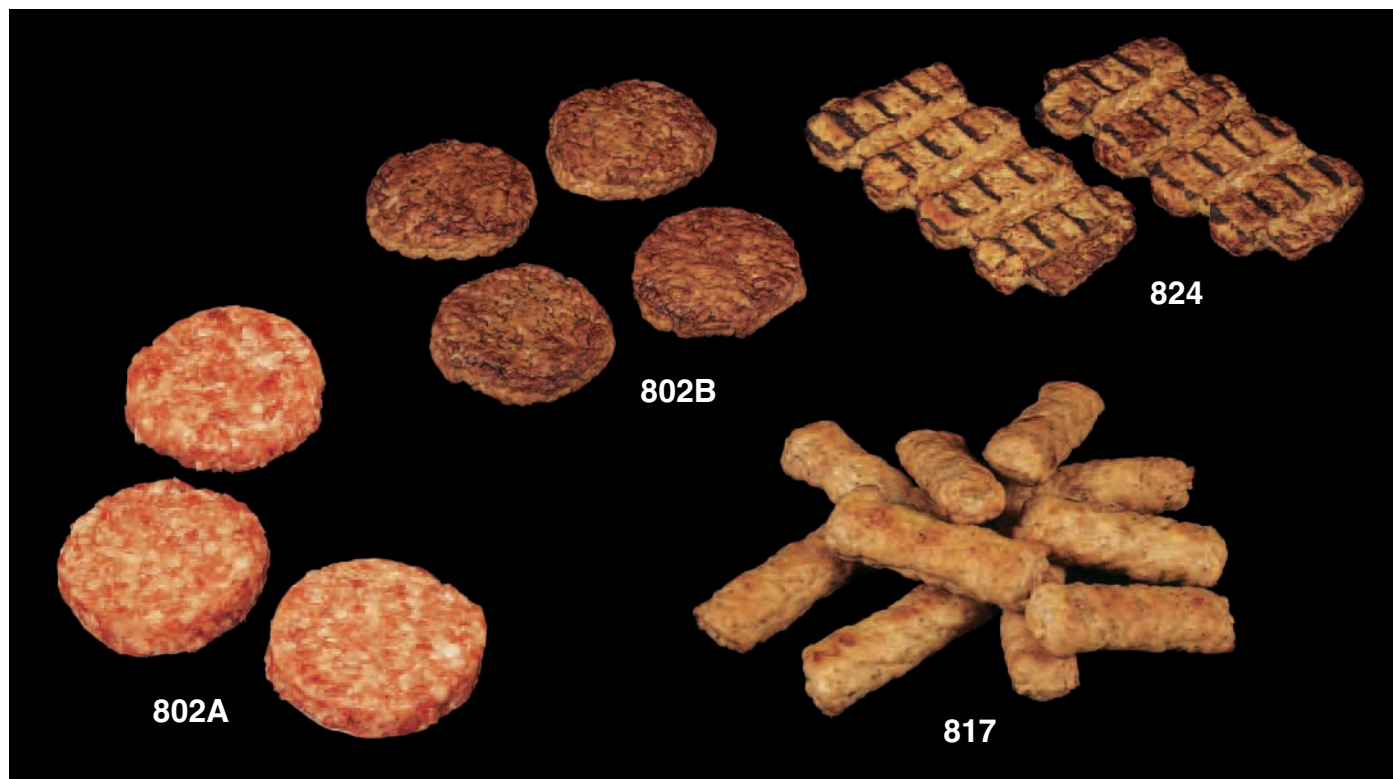
Dry salami is a smoked, uncooked dry sausage. The meat components consist of moderately coarse-cut beef with moderately coarse-cut pork and/or beef heart meat included in some formulas. The product seasoning includes garlic. Dry salami is stuffed in artificial or natural casings measuring from 2.0 to 3.0 inches (5.1 to 7.6 cm) in diameter unless otherwise specified by the purchaser. The salami shall be uniform in diameter and processed so as to produce a firm, hard finished product. Sticks shall weigh from 2 to 5 lbs. (0.9 to 2.3 kg). The interior cut surface is firm, moderately coarse-textured with a uniform distribution of white fat particles throughout a medium to dark reddish-brown background color. A very slight amount of dry surface mold is natural on this product and may be present on this item. No binders or extenders are permitted. *(Pictured on page 207.)*

Product formulation shall be specified by the purchaser.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204.

A, B, D, G, H, H3



810 Breakfast Sausage

Breakfast sausage is a fresh product. The meat components consist of predominately pork, with smaller amounts of beef and/or veal. Alternatively, an all beef or red meat and poultry formulation may be specified. The meat is chopped or ground to a moderately coarse texture. Breakfast sausage may be packed in bulk or stuffed in collagen or hog casings. The links and rolls are moderately uniform in length and diameter. For product in unlinked hog or collagen casings, no more than one piece shall be less than 12 inches (30.5 cm) in length in a primary container. *(Pictured on page 206.)*

Ordering Data:

Styles and sizes are similar to those available for Item No. 802 Sausage.

811 Smoked Sausage

Smoked sausage is a smoked, cooked, linked sausage. The meat components consist of all pork or pork and beef with beef tripe, beef and pork heart meat, and beef and pork tongue meat included in some formulas. The meat is chopped or ground to a moderately coarse texture. Smoked sausages are either skinless or stuffed in hog or collagen casings and are moderately uniform in length and diameter. The interior cut surface is moderately coarse in texture (formulas D and D1 may be moderately fine-textured). *(Pictured on page 206.)*

Smoked sausage is available in a variety of link sizes, including 48 to 51 per lb. It may also be ordered in rope style.

FORMULAS AVAILABLE (major ingredients only)

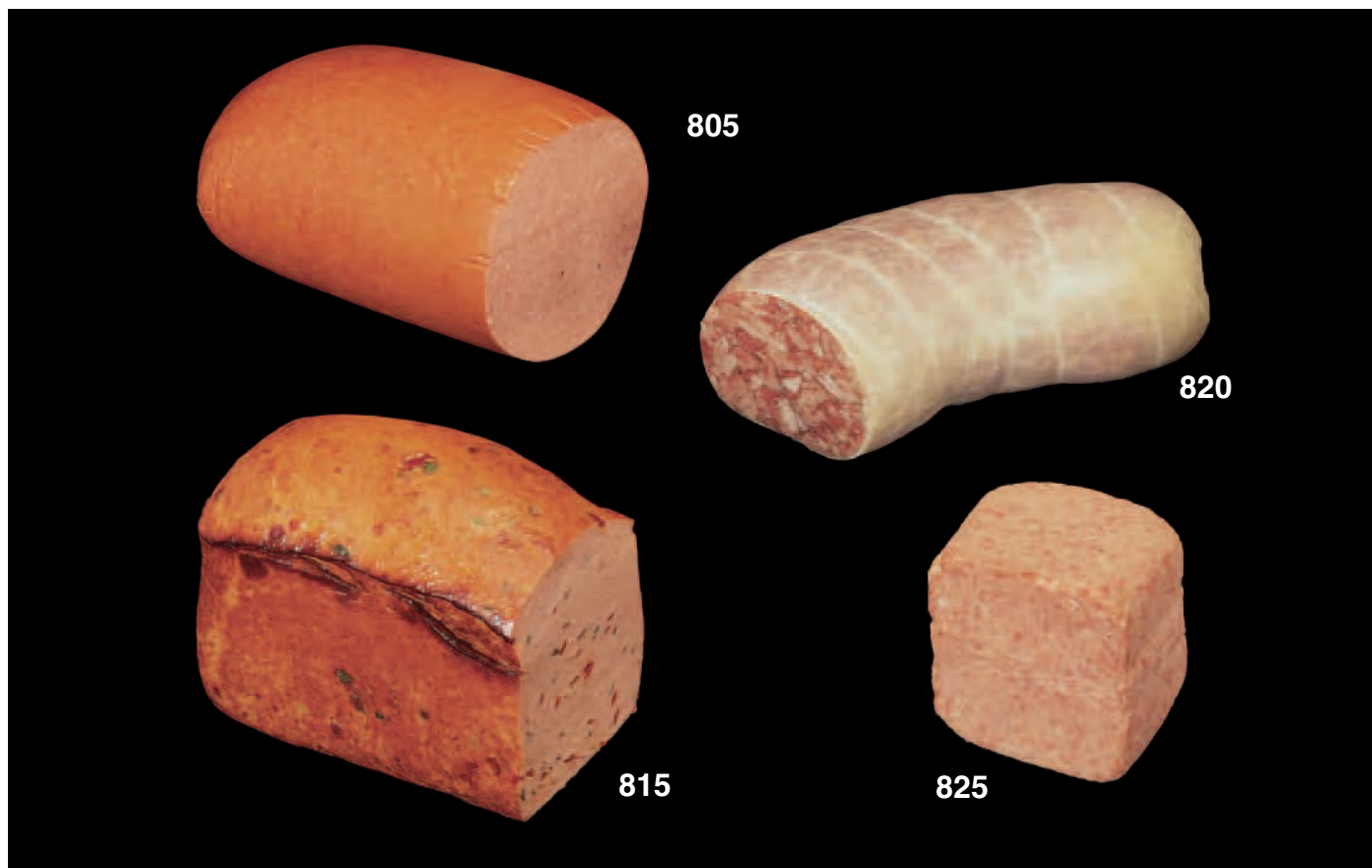
Note: Refer to Table of Formulas on Page 204.

B, B1, C, C1, D, D1, G, H1, H2

812 New England Brand Sausage

New England Brand sausage is a smoked, cooked sausage. The meat components consist predominately of pork chunks with a small amount of finely comminuted beef. The product is stuffed in artificial or natural casings with a uniform diameter of between 3.5 to 4.5 inches (8.9 to 11.4 cm), unless otherwise specified by the purchaser.

Individual sausages shall weigh from 5 to 10 lbs. (2.3 to 4.5 kg). The texture of the interior cut surface is variable, with 70 to 80 percent of the area comprised of pork chunks with the remainder of the surface being finely textured.



813 Polish Sausage

Polish sausage is a smoked, cooked, linked sausage. The meat components may consist of moderately coarse-cut pork, beef, or moderately coarse-cut pork with finely comminuted beef, or beef and veal combination. Alternatively, a moderately coarse-cut beef or pork and poultry formulation may be specified. Seasonings shall include garlic. The interior cut surface of the product is moderately coarse in texture with a uniform distribution of light-colored particles throughout a medium to dark reddish-brown background color. The product is stuffed in hog or equivalent-diameter collagen casings as specified by the purchaser. The finished links shall be moderately uniform in length and diameter and 3.0 to 5.0 inches (7.6 to 12.7 cm) long unless otherwise specified by the purchaser. This product is also available in sticks 11 to 13 inches (28 to 33 cm) long or in rope style. *(Pictured on page 206.)*

814 Meat Loaves

Meat Loaves are baked (dry heat) or cooked (moist heat) products as specified by the purchaser. They may be either rectangular or rounded in shape with a uniform diameter. The meat components of the loaf shall be finely comminuted. Loaves shall weigh between 4 to 8 lbs. (1.8 to 3.6 kg). The exterior surface of the meat loaf may be produced either smoked, unsmoked, or browned in hot oil. The interior cut surface is smooth, fine-textured, light pink in background color, and finely mottled with evenly distributed light to dark red flecks. The individual loaves are encased or wrapped in grease- and moisture-resistant paper or plastic film.

Product formulation shall be specified by the purchaser.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204.

C, C1, D, D1, G, G1, G4, G5, G6, G7, X, X1, Y, Y1

815 Meat Food Product Loaves

Meat food product loaves are baked (dry heat) or cooked (moist heat) products. Beef, pork, and veal may be used singly or in any combination. Other ingredients, such as meat by-products, pickles, pimientos, cheese, nuts, etc., are added as applicable except that lungs, spleens, tripe, udders, blood, skin, cracklings, brains, lips, ears, snouts, kidneys, tongue trimmings, and meat and meat by-products from lamb, yearling mutton, mutton, and goats shall not be used in preparing the loaf. Nonfat dry milk and/or calcium-reduced dried skim milk may be added. Individual loaves shall weigh from 4 to 8 lbs. (1.8 to 3.6 kg). The exterior surface may be smoked, unsmoked, or browned in hot oil. The other ingredients, pimiento, pickles, olives, cheese, pepper, etc. (actual ingredients are to be identified and controlled by FSIS) as applicable, shall be of a quantity and size large enough to be easily distinguished from the cut surface and shall be reasonably well distributed throughout the item. Pimiento juice, pickle juice, olive juice, etc., shall not be substitutable for the fruit itself. The individual loaves shall be encased or wrapped in grease- and moisture-resistant paper or plastic film. The finished product shall be uniform in diameter.

Meat food product loaves must be specified by name (for example: pickle loaf, ham and cheese loaf, etc.). Any meat food product loaf not listed below may be ordered. However, if the name is inadequate to appropriately identify the product, the purchaser may be requested to furnish additional information to establish a definite basis for identification. *(Pictured on page 210.)*

CONDIMENTS (major ingredients)

- A Pimiento Loaf (sweet red peppers are not substitutable)
- B Pickle and Pimiento Loaf
- C Pickle Loaf
- D Olive Loaf (use of stuffed olives is not acceptable)
- E Pepper Loaf (contains cracked black pepper)
- F Cheese Loaf
- G Macaroni and Cheese Loaf
- H Liver Loaf
- I Pickle and Pimiento Loaf (sweet red peppers)

816 Knockwurst

Knockwurst is a smoked, cooked, linked sausage. The meat components consist of very finely comminuted beef, or a predominately beef and pork combination. Alternative formulations may include nonfat dry milk and/or calcium-reduced dried skim milk. Beef and poultry or pork and poultry combinations may also be specified. The interior cut surface of the finished product is smooth, finely tex-

tured, and light to moderately dark pink in color. Artificial color is not allowed. The knockwurst may be either skinless or stuffed into hog or collagen casing as specified by the purchaser. The finished links may be specified by number per lb. such as 4, 5, 6, or 8 links per lb. *(Pictured on page 206.)*

817 Breakfast Sausage, Cooked

Breakfast sausage is a cooked, linked sausage. The meat components consist of moderately coarse-cut pork and/or beef. Alternatively, a moderately coarse-cut red meat and poultry formulation may be specified. The interior cut surface of the finished product is moderately coarse in texture. The links shall either be skinless or stuffed into collagen casings as specified by the purchaser, and shall be uniform in length and diameter. After cooking the links shall number 19 to 21 per lb. *(Pictured on page 209.)*

818 Italian Sausage

Italian sausage is a fresh, uncooked, product that is available in link, rope style, bulk, or patty form as specified by the purchaser. The meat components shall be chopped or ground to a moderately coarse texture displaying uniform color ranging from medium to dark reddish-brown with evenly distributed fat particles. The red meat formulations may consist of pork, beef, or combinations thereof. The use of nonfat dry milk and/or calcium-reduced dried skim milk and combinations of beef and poultry, or pork and poultry may also be specified. All spices used to produce a hot or sweet (mild) flavoring specified by the purchaser must meet USDA labeling requirements.

When processed as links, unless specified as skinless, or rope style, the product shall be stuffed into a natural hog or collagen casing. Links shall be moderately uniform in length and diameter and measure 5.0 to 6.0 inches (12.7 to 15.2 cm) in length. If the Italian sausage is produced in patty form, the patties in the size specified shall be uniform in diameter and thickness. The purchaser may specify that bulk finished product be cooked, for example, as Italian Sausage, Crumbled, Cooked. *(Pictured on page 206.)*

820 Head Cheese

Head cheese is a cooked product. The meat components may consist of all pork head meats or predominately pork head meats with pork, cured pork, and/or other pork by-products included, except that ears, livers, and spleens are prohibited. The meat is coarse-cut to fine-cut. Onion shall be included as a seasoning. Head cheese may have gelatin added. The finished product is stuffed in artificial or natural casings, as specified by the purchaser, and shall weigh from 4 to 8 lbs. (1.8 to 3.6 kg) with a uniform diameter. The interior cut surface is resilient, and very coarse-textured with an even distribution of ingredients. *(Pictured on page 210.)*

821 Pepperoni

Pepperoni is moderately coarse-textured dry sausage prepared from pork and beef. The interior cut surface is moderately coarse in texture with a uniform color ranging from medium to dark brownish-red. Unless otherwise specified by the purchaser, the sticks shall have a moderately uniform diameter of 1.5 to 2.0 inches (2.5 to 5.1 cm). Pepperoni is generally processed so as to produce a firm, hard product in approximate uniform length sticks weighing 1 to 2 lbs. each (0.5 to 0.9 kg), though smaller link or larger diameter and weight styles are also available. A very slight amount of dry surface mold is natural on this product and may be present on this item. Pepperoni shall contain no extenders or binders. *(Pictured on page 206.)*

Product formulation shall be specified by the purchaser.

FORMULAS AVAILABLE (major ingredients only)

Note: Refer to Table of Formulas on Page 204.

A, G

822 Bratwurst

Bratwurst may be produced either uncooked or cooked as specified by the purchaser. The meat components may range from fine to slightly coarse comminuted pork, veal, beef, pork and beef, or veal and pork. Nonfat dry milk as well as turkey or chicken may also be included in some formulations provided the red meat ingredient is predomi-

nant. The interior cut surface of the uncooked product shall be light to pale pink in color and fairly smooth in texture, whereas the cooked color is light to pale gray. Spices shall include garlic. Links shall be uniform in length and diameter and may either be specified skinless or stuffed into a natural or collagen casing. Unless otherwise specified links shall measure 4.5 to 5.5 inches (11.4 to 14.0 cm) in length in the uncooked state. The finished links may be specified by number per lb. such as 4, 5, 6, or 8 links per lb. *(Pictured on page 206.)*

822A Bratwurst Patty

A bratwurst patty may be produced either uncooked or cooked as specified by the purchaser. The meat component specifications are the same as those described in Item No. 822 Bratwurst. As noted in Item No. 802A, uncooked patty sizes may range from 2.0 to 4.0 inches in diameter (5.1 cm to 10.2 cm). Cooked patty specifications match those described in Item No. 802B.

824 Pork Rib Shape Patty

Fresh, uncured, boneless pork shall be ground one time only through a 0.25 inch (6.35 mm) plate, mixed with the appropriate seasonings (if specified), and mechanically formed to give the appearance, consistency, and texture of a natural rib slab with rib protrusions. Alternatively, the item may be produced using any FSIS-approved and labeled restructuring method that will yield an acceptable end item that exhibits the appearance, consistency, and texture of a natural rib slab. The texture of this item shall be moderately coarse and shall be light pink to light red in color. If desired, the purchaser may further specify the shape dimensions. The fat content shall not exceed 25 percent, which must be verified either by an FSIS-approved laboratory by the vendor or contractually by certification. This product may be purchased either cooked or uncooked. *(Pictured on page 209.)*



825 Canned Luncheon Meat

The only meat ingredients to be used in producing this product shall be carcass pork and/or beef. Hearts, tongues, and other variety meats items shall not be allowed. Other ingredients, however, such as salt, curing ingredients, sweetening agents, spices, flavorings, etc., in accord with FSIS regulations are allowed. The salt content, however, unless otherwise specified, shall be not more than 1.5 percent. The filled cans shall be vacuum sealed and thermally processed. The cans used shall be a commercially acceptable, open-top style, coated with enamel (or other suitable material) on both inside and outside. The finished product shall have good cohesion and hold together as an intact unit when removed from the can. Cans may be specified either cylindrical or rectangular depending on the size desired. Unless otherwise specified the fat content of the product shall not exceed 25 percent. Further, fat shall not cover more than 10 percent of the outer core surface. Depending on the formulation, the product shall have uniform color, ranging from pink to reddish-brown (a slight color variation between internal and external surfaces is permitted). *(Pictured on page 210.)*

827 Capocollo, Cooked

A cured and cooked product processed from a pork butt that meets the requirements for Item No. 407 Pork Shoulder Butt, Cellar Trimmed, Boneless. The curing process may be by dry curing, immersion curing, or pump curing. The cured product is coated with spices and paprika before cooking. This product shall always be labeled with “Cooked” as part of the product name. The product may be produced and labeled as a water-added product if desired. A number of different spellings exist for Capocollo.

828 Summer Sausage

Summer Sausage is a fanciful name given to a number of semi-dry or cooked sausages. The name derives from the fact that originally these sausages were prepared in the winter for use in the summer. It may be produced from a variety of meat and meat by-product ingredient formulas such as those allowed for other semi-dry or cooked products. By definition, however, Summer Sausage may also include extenders if so desired. Summer Sausage in many cases is a fermented product that displays product characteristics similar to Thuringer and Cervelat.

829 Genoa Salami

A type of fairly dry salami made primarily from finely chopped pork with some added pork fat, a small amount of beef, and seasonings. Genoa Salami has a higher moisture protein ratio than a dry or Italian Salami. This and similar types of salami usually display a covering of white mold. It comes in sticks measuring from 2.0 to 3.0 inches in diameter (5.1 to 7.6 cm), which weigh from 2.0 to 5.0 lbs. (0.9 to 2.3 kg).

830 Mortadella

Mortadella is a cooked and smoked sausage that is light in color and similar in texture to bologna. Mortadella is made from finely ground pork, beef, and chunks of pork fat. It is recognizable by large chunks of pork fat and pistachio nuts on its interior cut surface. Other condiments that may be included are sweet red peppers and whole black peppers. Sticks have a uniform diameter measuring from 4.0 to 5.0 inches (10.2 to 12.7 cm). Mortadella may also be produced as a dry or semi-dry product. It may be made with or without pork fat chunks. Mortadella also may be made from poultry and pork fat and may include extenders.

POULTRY



Classes of Poultry Commonly Available from Foodservice Suppliers

CHICKEN

Chicken has white and dark meat and when prepared without its skin has little fat. It is adaptable, economical, readily available fresh or frozen, and can be prepared in a variety of ways.

◆ Classes:

- Broiler/Fryer
- Capon
- Cornish Game Hen
- Fowl (stewing hens or baking hens)
- Rooster
- Poussin

TURKEY

Turkey has white and dark meat and when prepared without its skin has little fat. It is economical and is adaptable to many cooking methods.

◆ Classes:

- Young Tom/Hen

DUCK

Duck is a dark meat bird. There are two common varieties used in commercial preparation. The most widely available is the pekin duck. The most commonly prepared is the broiler or roaster duckling. Duck has a high percentage of bone and fat to meat. Generally, a four-pound bird will feed only two people.

◆ Classes:

- Duckling (Broiler/Fryer)
- Roaster
- Mature

GOOSE

Goose is a very fatty dark meat bird. It is usually roasted.

◆ Classes:

- Young
- Mature

GAME BIRDS

◆ Domestic Game Birds

Game birds are processed under the same federal inspection as domesticated meat and poultry. Due to the small size of most game birds they are not processed into many parts.

◆ Imported Game Birds

The United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA) work to ensure the wholesomeness of imported game birds. Only USDA-approved countries have permits to export game birds into the United States. Game bird shipments are subject to USDA or FDA import inspections.

GUINEA FOWL/GUINEA HEN

A guinea is a domesticated game bird. It has tender light and dark meat with little fat. It is more popular in Europe than in North America.

◆ Classes:

- Baby
- Mature

PIGEON

The pigeon is one of the oldest birds known to humans. The most common edible form found in the United States is squab. Squab has dark, tender meat with little fat.

◆ Classes:

- Squab
- Pigeon

PARTRIDGE

Partridges are widely raised on game preserves and farms for commercial use. There are no native varieties. The meat tends to be coarse textured. Moist cooking is recommended.

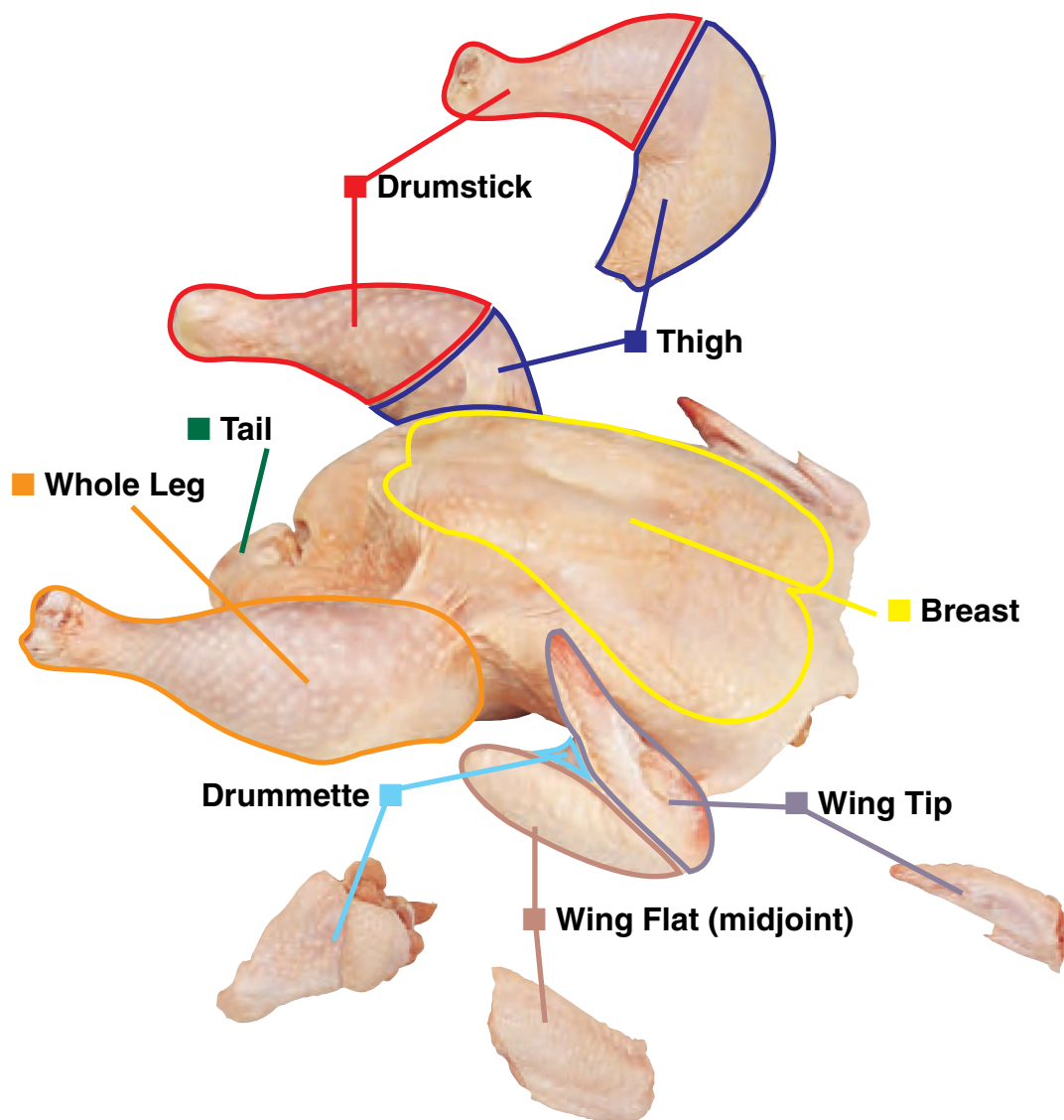
PHEASANT

Pheasant is the most popular game bird. Farm-raised birds are available fresh or frozen. The meat is mildly flavored and the hen is more tender than the cock.

QUAIL

The quail is the most commonly available game bird and is related to the pheasant. The popular European and California species are farm-raised. They are small, lean birds.

ANATOMY OF A BIRD



YELLOW CHICKENS VERSUS WHITE CHICKENS



Chicken skin color varies from cream-colored to yellow. Skin color is a result of the type of feed the chicken ate, not a measure of nutritional value, flavor, tenderness, or fat content. Color preferences vary in different sections of the country so growers use the type of feed that produces the desired color.



Purchaser Specified Options (PSO)

In addition to ordering raw and prepared cuts of poultry, most meat processors offer a wide variety of purchaser specified options (PSO). Upon request, many products can be custom prepared. For example, product may be purchased fresh or frozen, bone-in, boneless, skin-on, skinless, raw or cooked by different processes, or manufactured in random portion sizes. Products may also be produced or cut according to specifications. All options may not be available in some species and for some carcass parts. We have identified specific PSOs in this book with this icon.

PSO

Here is a list of purchaser specified options. Please check with your processor for availability.

◆ General

Default: Unless specified, product will be delivered fresh, skin-on, and bone-in.

Skinless

Whole

Split

Portion-sized, unless specified in Item Description

Boneless

◆ Type of Refrigeration or Condition, or Type of Processing

Fresh/chilled

Frozen-Bulk

Frozen-IQF or IF

Iced

CO₂

Irradiated

◆ Style

Default: Ready to Eat

Barbequed

Baked

Blanched

Broiled

Fried

Roasted

Smoked

◆ Coatings or Immersion (subject to FSIS labeling requirements)

Default: Ready to Cook (RTC)

Basted

Battered

Breaded

Injected

Marinated

Seasoned

Other: May include combinations specified by purchaser.

◆ Packaging Options

Bulk

CVP (parts are bulk packed in various weights in bags and vacuum sealed)

Individually wrapped

Individually boxed

Individual packages in a container

Modified atmosphere packaged

Separated in layers

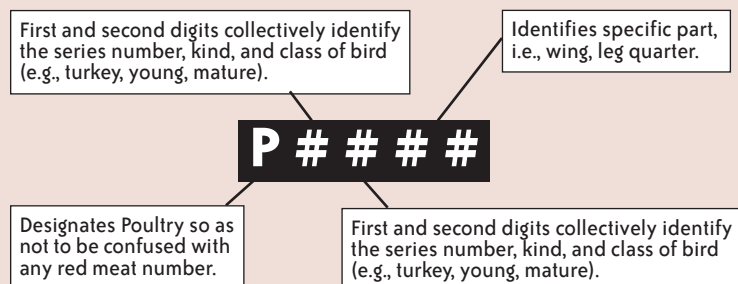
Vacuum packed

Grading

The grade standards apply to each specific kind and class of poultry. All poultry that is graded must first be inspected by FSIS. After the poultry has passed inspection, the product is eligible for grading in accordance to various quality factors. Federally licensed graders examine product for these grade factors and assign the highest applicable grade. Grading is a voluntary fee for service function provided by the USDA's Agricultural Marketing Service (AMS). Further information on poultry grading can be found in the front section of this *Guide*.

Numbering System

The numbering system used to label each individual species and cut listed in *The Meat Buyer's Guide* is a new system. NAMP and the United States Department of Agriculture have a long history of working together to identify the various cuts of meat and poultry. A numbering system is essential for standardizing cuts. This new system was developed from years of experience. As new poultry products are developed, they may be logically inserted into the system.



EXAMPLE:

YOUNG TURKEY LEG QUARTER

P2030

YOUNG TURKEY LEG QUARTER

Number Key

KEY TO IDENTIFY BIRDS 1ST AND 2ND DIGIT

P10	Broiler/Fryer
P11	Roaster chicken
P12	Capon
P13	Fowl (not commonly available)
P14	Poussin
P15	Rock cornish game hen
P20	Young turkey
P21	Tom
P22	Hen
P23	Mature (not commonly available)
P24	Breeder tom (not commonly available)
P25	Breeder hen (not commonly available)
P26	Wild turkey
P30	Duckling
P31	Roaster duckling
P32	Mature duck (not commonly available)
P40	Young goose
P41	Mature goose (not commonly available)
P50	Guinea fowl
P60	Squab
P61	Pigeon (not commonly available)
P70	Quail
P71	Pharaoh quail
P72	Pheasant
P73	Baby pheasant
P74	Partridge
P75	Chukar (partridge)

KEY TO IDENTIFY BIRDS 3RD AND 4TH DIGIT

00	Whole carcass	30	Leg quarter
01	Carcass with giblets	31	Leg
02	Carcass without giblets (WOG)	32	Semi-boneless leg
03	Front half	33	Thigh
04	Lower portion	34	Thigh with back portion
05	Eight (8) piece cut — (WOG)	35	Drumstick
06	Nine (9) piece cut — (WOG)	36	Whole wing
07	Ten (10) piece cut — (WOG)	37	Wing drummette
08	Halves (half carcass)	38	Wing flat (mid joint)
09	Quarter	39	Wing tip (tip or flipper)
10	Breast quarter	40	Wing portion
11	Breast quarter without wing	41	Back
12	Whole breast with ribs	42	Neck
13	Whole breast without ribs	43	Giblets
14	Breast half with ribs	44	Gizzard
15	Breast half without ribs	45	Liver
16	Airline breast (airline style)	46	Foie gras
		47	Feet
		48	Paws
		49	Bones
		50	Tongue
		51	Testicles (Fries)
		52	Heart
		53–99	Reserved for future use



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

CHICKEN

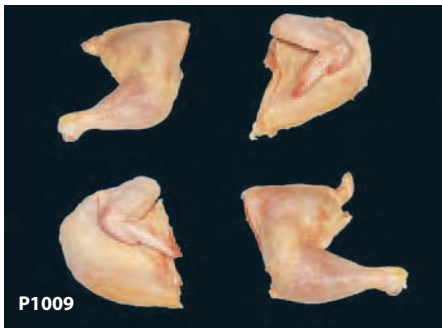
Foodservice Cuts



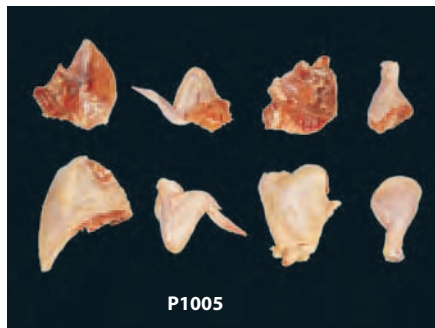
Broiler



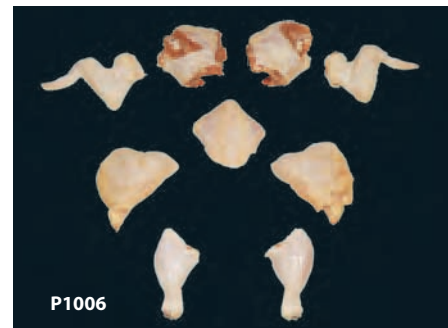
Capon, Broiler, Cornish, Poussin



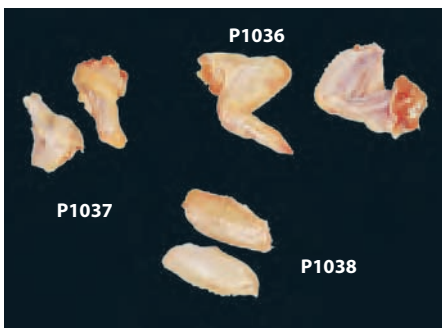
Broiler, Quartered



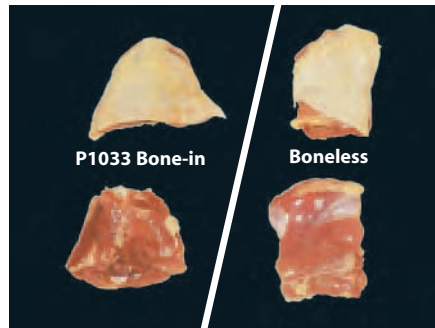
Eight-Piece Broiler



Nine-Piece Broiler



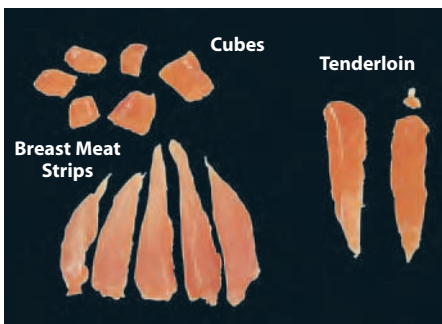
Wings



Thighs



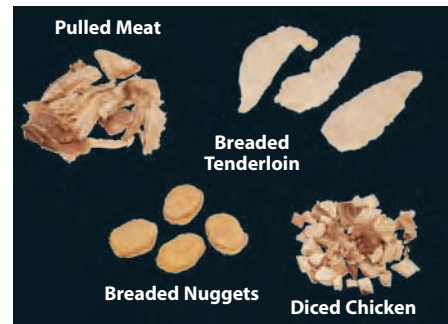
Boneless Breasts



Breast Meat



Portion-Controlled Breast Meat



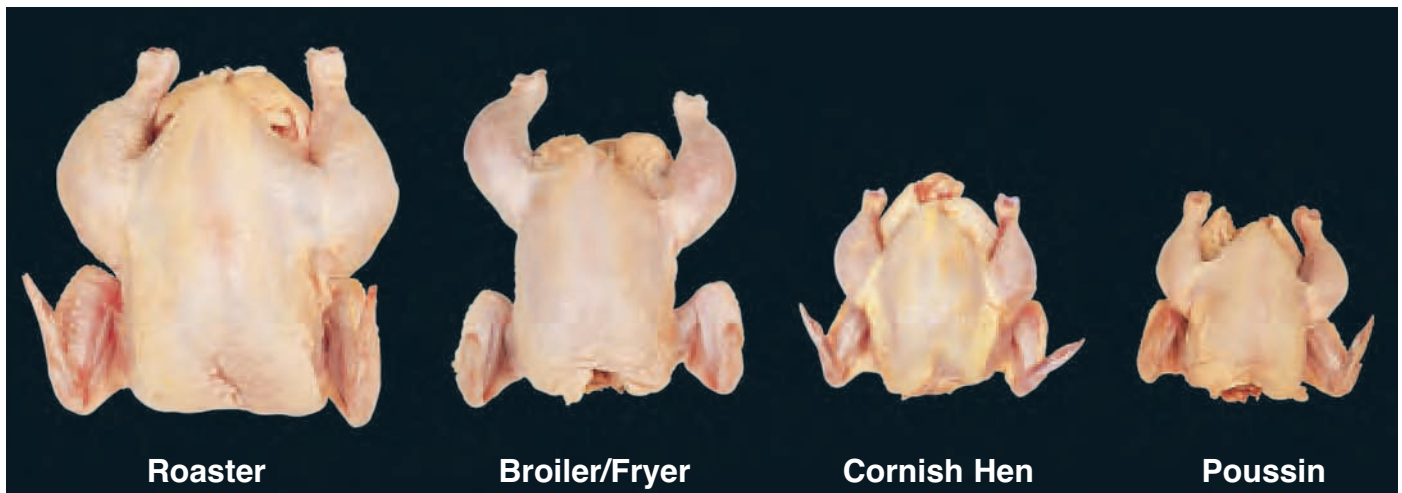
Value-Added Chicken

INDEX CHICKEN PRODUCTS

Many of the chicken and turkey products shown in the poultry section of *The Meat Buyer's Guide* are also illustrated and referenced in the U.S. Trade Descriptions for Poultry (USTDs), which are maintained by the United States Department of Agriculture, Agricultural Marketing Service, Poultry Programs. The following is a cross reference of products to assist buyers and sellers who use both *The Meat Buyer's Guide* and USTDs when buying and selling poultry.

NAMP NUMBER	PRODUCT NAME	USTD STYLE NUMBER	PG.
P1001	Whole Broiler with Giblets	70101	225
P1002	Whole Broiler without Giblets (WOG)	70102	225
P1003	Broiler, Front Half	70301	225
P1004	Broiler, Lower Portion	70401	225
P1005	Eight (8) Piece Cut Broiler — WOG	70204	225
P1006	Nine (9) Piece Cut Broiler — WOG	70206	226
P1007	Ten (10) Piece Cut Broiler — WOG	70208	226
P1008	2 Broiler Halves (Half Carcass)	70201	226
P1009	Broiler Quarters	70202	227
P1010	Broiler Breast Quarter	70501	227
P1011	Broiler Breast Quarter Without Wing	70502	227
P1012	Broiler Breast With Ribs	70601	227
P1014	Broiler Breast Half With Ribs	70701	228
P1016	Broiler Airline Breast	70705	228
P1030	Broiler Leg Quarter	70901	228
P1031	Broiler Leg	71001	229
P1033	Broiler Thigh	71101	229
P1034	Broiler Thigh With Back Portion	71102	229
P1035	Broiler Drumstick	71201	229
P1036	Broiler Wing	71301	230
P1037	Broiler Wing Drummette	71304	230
P1038	Broiler Wing Flat (Mid Joint)	71305	230
P1039	Broiler Wingtip (Tip or Flipper)	71306	230
P1040	Broiler Wing Portion	71303	230
P1041	Broiler Back	71403	231
P1042	Broiler Neck	71601	231
P1043	Broiler Giblets	74002	231
P1044	Broiler Gizzard	71901	231
P1045	Broiler Liver	72001	231
P1047	Broiler Feet	71801	231
P1048	Broiler Paws	71803	231
P1052	Broiler Heart	72101	231

GENERAL SIZE COMPARISON



Capons are of similar size to roasters.

CLASSES OF CHICKEN



P1000 Broiler

The terms *broiler* and *fryer* are interchangeable within the industry. The term *broiler* is more common, and for simplification, all descriptions will refer to items only as broilers.



P1100 Roaster or Roasting Chicken

The parts descriptions for Item No. P1100 roaster chicken are the same as those for Item No. P1000 Broiler. Whole roaster chicken with giblets (P1001) normally is a stock item but some of the other parts may not be as readily available. Customers with special needs should discuss the availability of such items with their supplier.

**P1200**

P1200 Capon

Capons are castrated roosters. The parts descriptions for Item No. P1200 capon are the same as those for Item No. P1000 Broiler. Whole capon with giblets (P1201) normally is a stock item but some of the other parts may not be as readily available. Customers with special needs should discuss the availability of such items with their supplier.

P1300 Fowl (Stewing Hen or Baking Hen)

The parts descriptions for Item No. P1300 Fowl are the same as those for Item No. P1000 Broiler. Whole fowl or hens or baking or stewing hens with giblets (Item No. P1301) normally is a stock item but some of the other parts may not be as readily available. Customers with special needs should discuss the availability of such items with their supplier. The parts from spent fowl are normally unavailable since the carcass meat from such birds is primarily used in making further-processed products.

**P1400****P1500**

P1400 Poussin

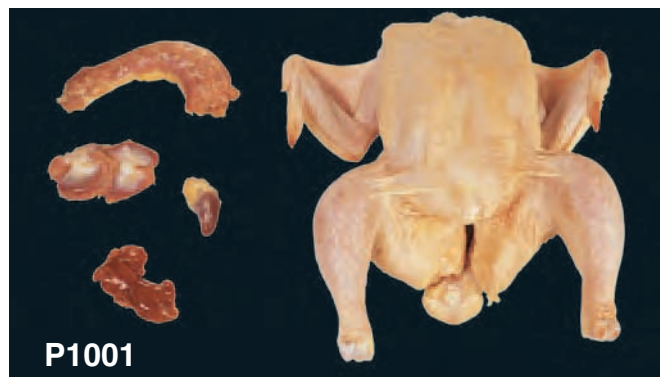
Poussin chickens are very small, young, immature birds. They normally are available only as whole birds with giblets (Item No. P1401), or as a boneless or semi-boneless whole-bird specialty item.

P1500 Rock Cornish Game Hen or Cornish Game Hen

Game hens are young, special breed, immature birds that are older and larger than poussin chickens. They are normally available only as whole birds with giblets (Item No. P1501), or as a boneless or semi-boneless whole-bird specialty item.

P1001 Whole Broiler with Giblets

This item consists of the whole carcass with the giblets and neck normally wrapped or bagged in parchment paper or plastic material. The giblets, which are comprised of the gizzard, heart, and liver, are usually stuffed inside the body cavity together with the neck and are included in the broiler's net weight. Due to processing procedures the included giblets or neck or parts thereof are not from the original carcass.

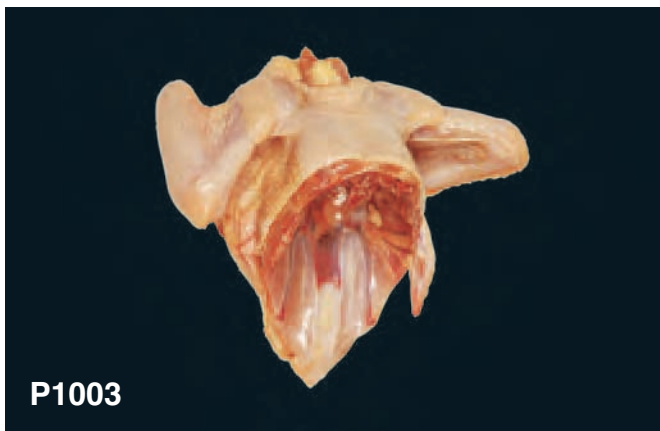


P1002 Whole Broiler without Giblets (WOG)

This item is the net weight whole carcass without the giblets or neck. The item is commonly referred to as a WOG.

Whole Broiler — Cut Up

Purchasers may specify that cut up chicken be produced from broilers either with or without giblets. The cut up chicken may be processed according to purchaser's specifications in a variety of different ways such as into halves, quarters, breasts, legs, thighs, drumsticks, 8-, 9-, or 10-piece chicken, etc. Ask your supplier to assist you in making your selection.



P1003 Broiler — Front Half

This item is produced from a whole carcass by separating the whole breast and wings intact in one piece from the carcass by a cut made perpendicular to the backbone.

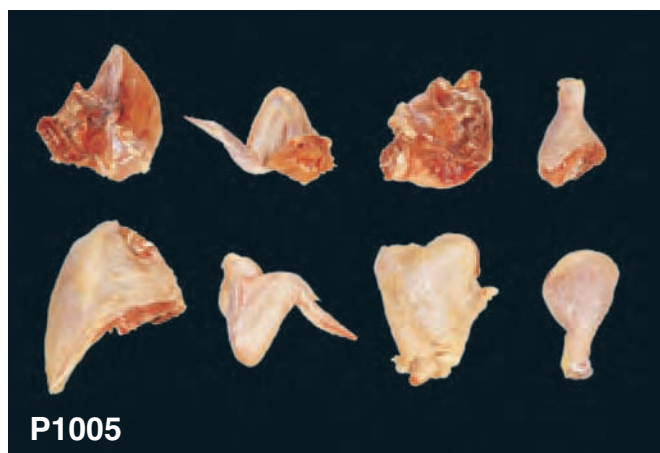


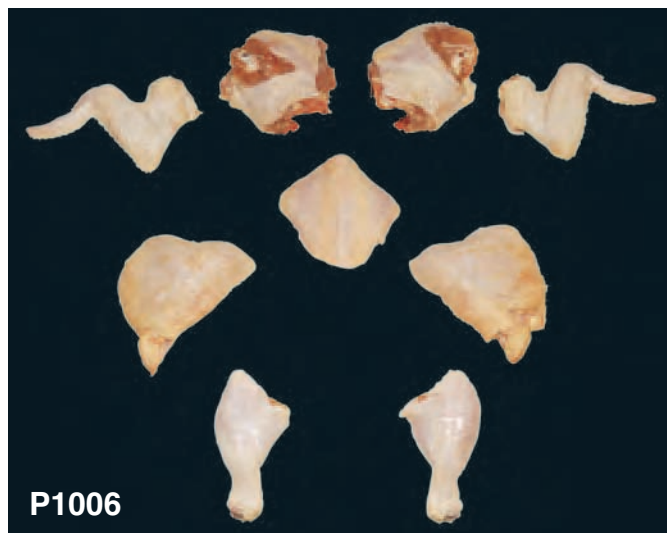
P1004 Broiler — Lower Portion

This item is produced from a whole carcass by separating the rear portion of the carcass, which contains the whole legs, tail, and backbone in one piece, from the front half of the carcass by a cut made perpendicular to the backbone.

P1005 Eight (8)-Piece Cut Broiler — WOG

The eight (8)-piece chicken, as the item is normally called, is produced by separating the whole carcass into two (2) whole wings, two (2) breast halves that include the ribs and back portion, two (2) thighs with back portion and tail attached, and two (2) drumsticks. Purchasers may specify that the back portion and tail be excluded.

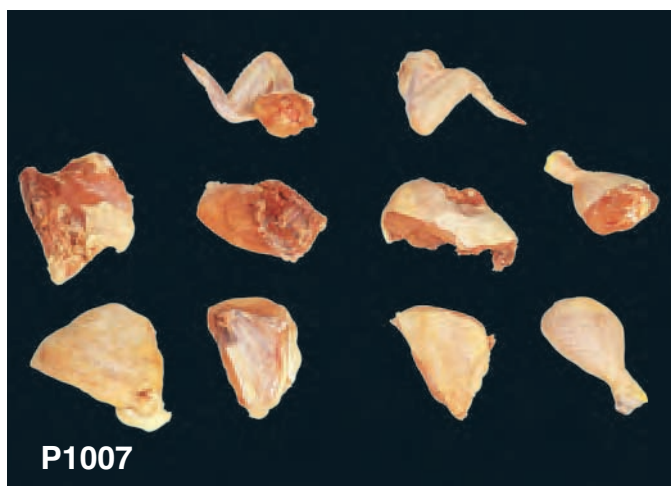




P1006

P1006 Nine (9)-Piece Cut Broiler — WOG

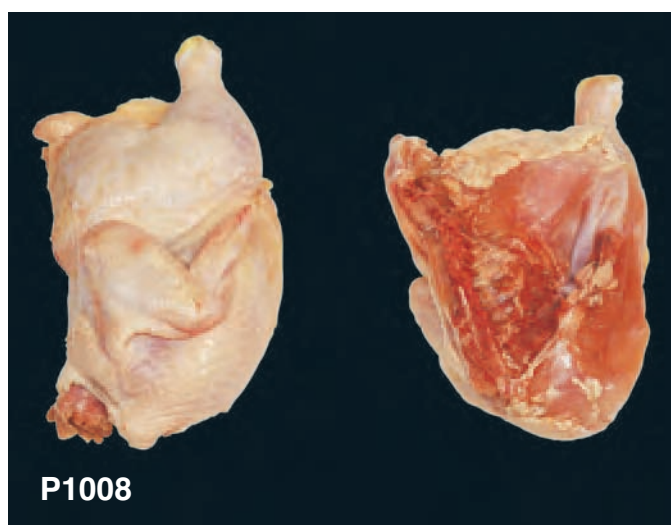
The nine (9)-piece chicken, as the item is normally called, is produced by separating the whole carcass into two (2) whole wings, (1) wishbone segment made by cutting across the whole breast at a point approximately halfway between the end of the wishbone (*hypocledium*) and the point where the wing is separated from the breast, two (2) breast half portions with rib and back remaining after the removal of the wishbone segment, two (2) thighs with back portion and tail attached, and two (2) drumsticks. Purchasers may specify that the back portion and tail be excluded.



P1007

P1007 Ten (10)-Piece Cut Broiler — WOG

The ten (10)-piece chicken is produced by separating the whole carcass into an eight (8)-piece and then splitting each of the breast halves diagonally from the back to keep bone to produce four (4) approximately equal breast portions. Purchasers may specify that the lower portion and tail be excluded.



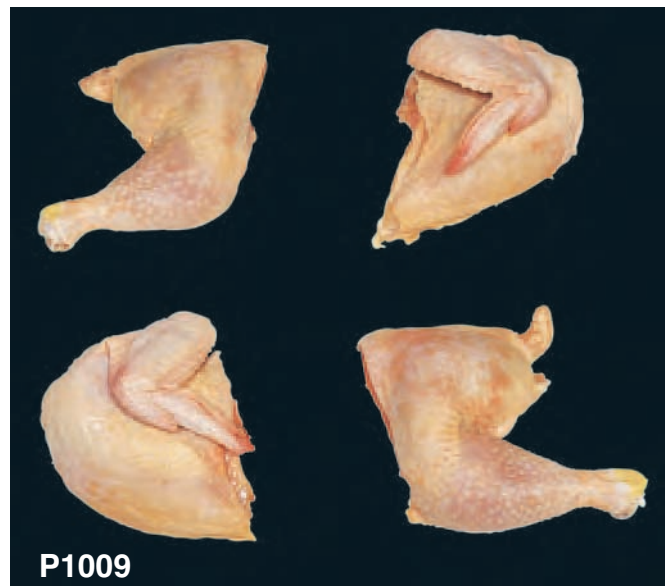
P1008

P1008 Broiler Halves (Half Carcass)

Halves may be produced from eviscerated carcasses that include the giblets and neck or from those without giblets (WOG). They may also be sold net weight as individual halves. Purchasers must specify their preference. The halves are prepared by splitting the carcass from end to end through the back and breast so as to produce approximately equal right and left sides.

P1009 Broiler Quarters

Quarters are produced from eviscerated whole carcasses that may include the giblets but not the neck or from carcasses without giblets (WOG). The carcass must be cut into four equal parts.



P1010 Broiler Breast Quarter

The breast quarter is the front quarter of the broiler carcass and consists of a half breast, wing, and back portion attached in one piece.

P1011 Broiler Breast Quarter without Wing

The breast quarter without a wing is the same as Item No. P1010 except that the wing portion is excluded.



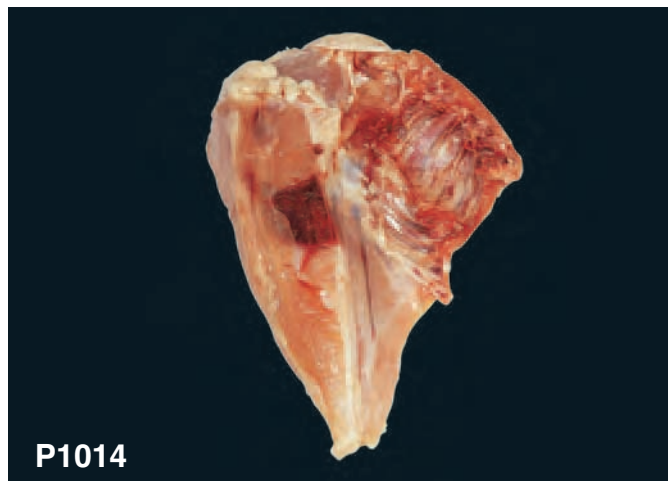
P1012 Broiler Breast with Ribs

The whole breast with ribs attached is separated from the back of the carcass starting at the shoulder joint and proceeding toward the tail and then downward from the point of the junction of the last vertebral and sternal ribs. The neck skin will be excluded. Unless requested by the purchaser that it be excluded, or separated and included, the wishbone portion (see glossary) is left attached. Purchasers may specify that the whole breast be split into approximate equal halves. Purchasers may also specify the wishbone be removed prior to splitting and included as a separate piece.



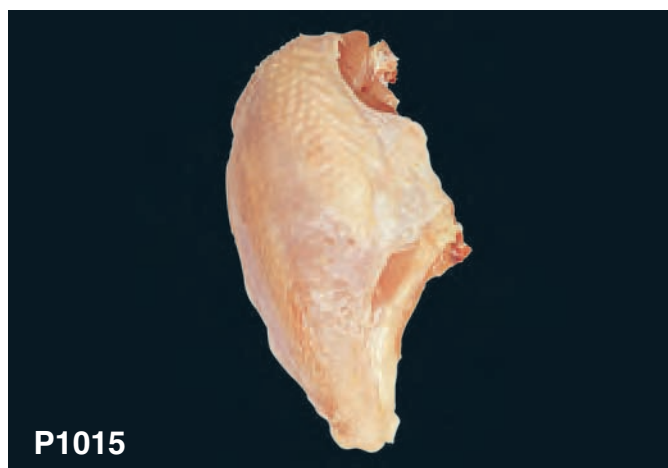
P1013 Broiler Breast without Ribs

This item is the same as described in Item No. P1012 except that the rib bones are excluded.



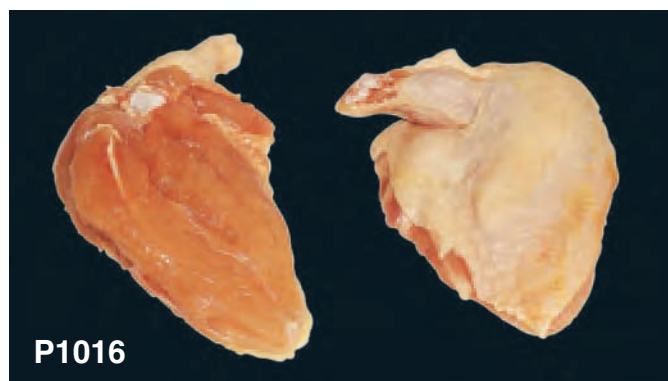
P1014 Broiler Breast Half with Ribs

The breast half with rib bones attached is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P1012 is divided into two approximately equal portions.



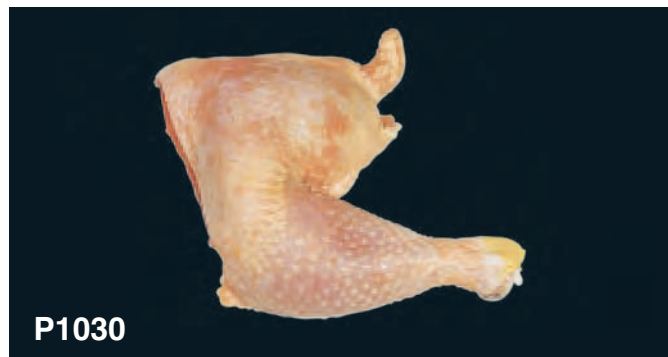
P1015 Broiler Breast Half without Ribs

The breast half without rib bones is produced by cutting through the breast bone (keel) so that the whole breast as described in Item No. P1013 is divided into two approximately equal portions.



P1016 Broiler Airline Breast

This item is a boneless, skin-on half breast, with the first wing joint attached. The airline style is also available in a boneless, skin-on “double breast” with the first wing joint attached on each side.



P1030 Broiler Leg Quarter

The leg quarter consists of the drumstick, thigh, and back portion attached in one piece. The part may also include a portion of the tail, abdominal fat, and up to two ribs.

P1031 Broiler Leg

The leg consists of the drumstick and thigh attached in one piece with the back and pelvic bone excluded. Purchasers may specify that the leg be disjointed.

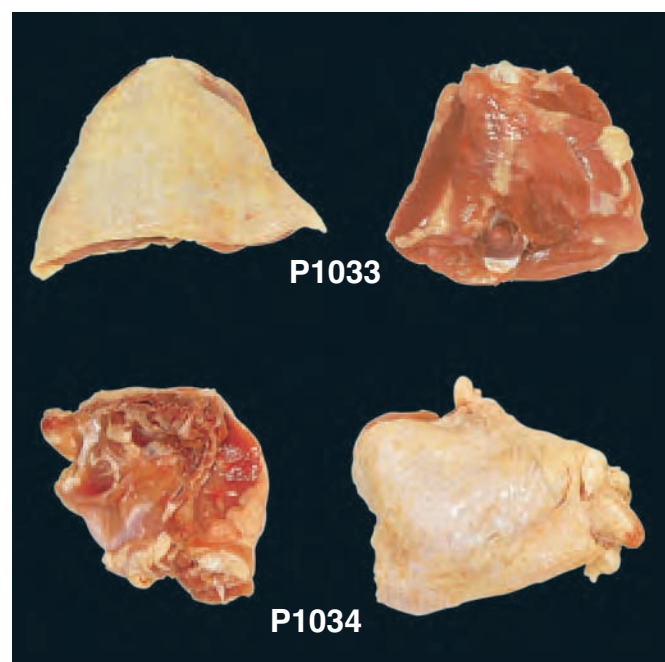


P1033 Broiler Thigh

The thigh is the upper portion of the leg that remains after the drumstick is excluded.

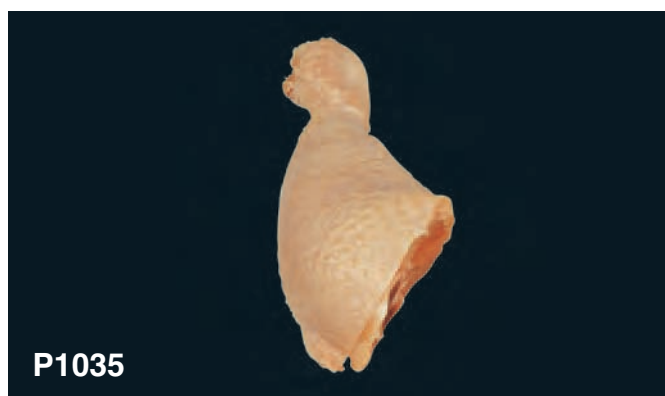
P1034 Broiler Thigh with Back Portion

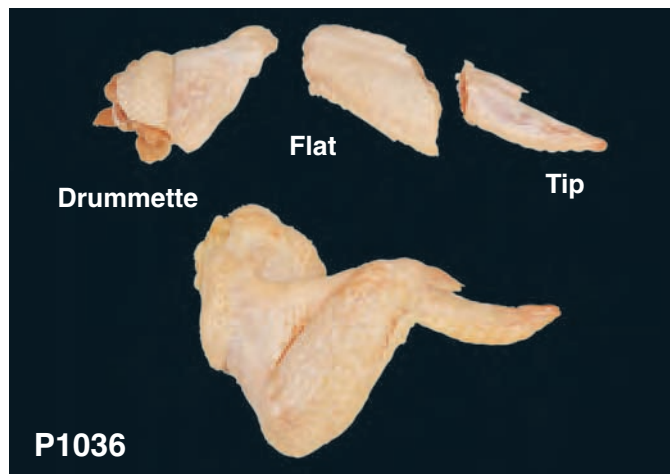
The thigh with back portion is the portion of the leg quarter that remains after the drumstick is excluded. The part may also include associated abdominal fat and up to two ribs.



P1035 Broiler Drumstick

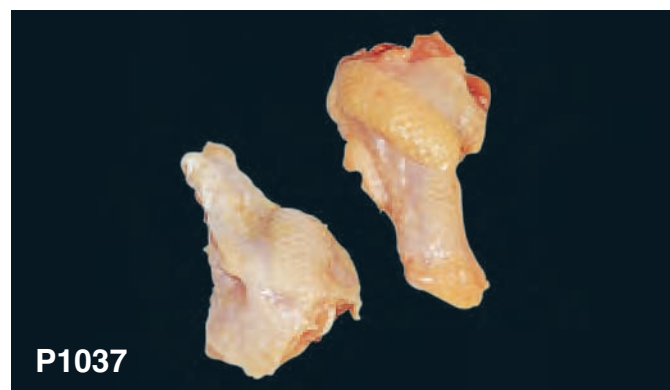
The drumstick is the lower portion of the leg. It is separated from the thigh at the point where the *femur*, *fibula*, and *tibiotarsus* bones are joined.





P1036 Broiler Wing

The whole wing consists of three joints or segments. The wing will have all the muscle and skin intact. It is separated from the carcass at the point where it joins the shoulder or *scapula* bone. The first joint of the wing contains the *humerus* bone, the second joint includes the *ulna* and *radius* bones, and the third is the wingtip. Sellers may provide whole wings with or without the wingtip attached, unless requested otherwise by the purchaser. (See page 217, Anatomy of a Bird, for enlarged Broiler Wing detail.)



P1037 Broiler Wing Drummette

The drumette is the first joint or segment of the whole wing and consists of the *humerus* bone, which has been separated from the carcass at the shoulder and from the second wing joint. The muscle and skin will be intact.



P1038 Broiler Wing Flat (Mid Joint)

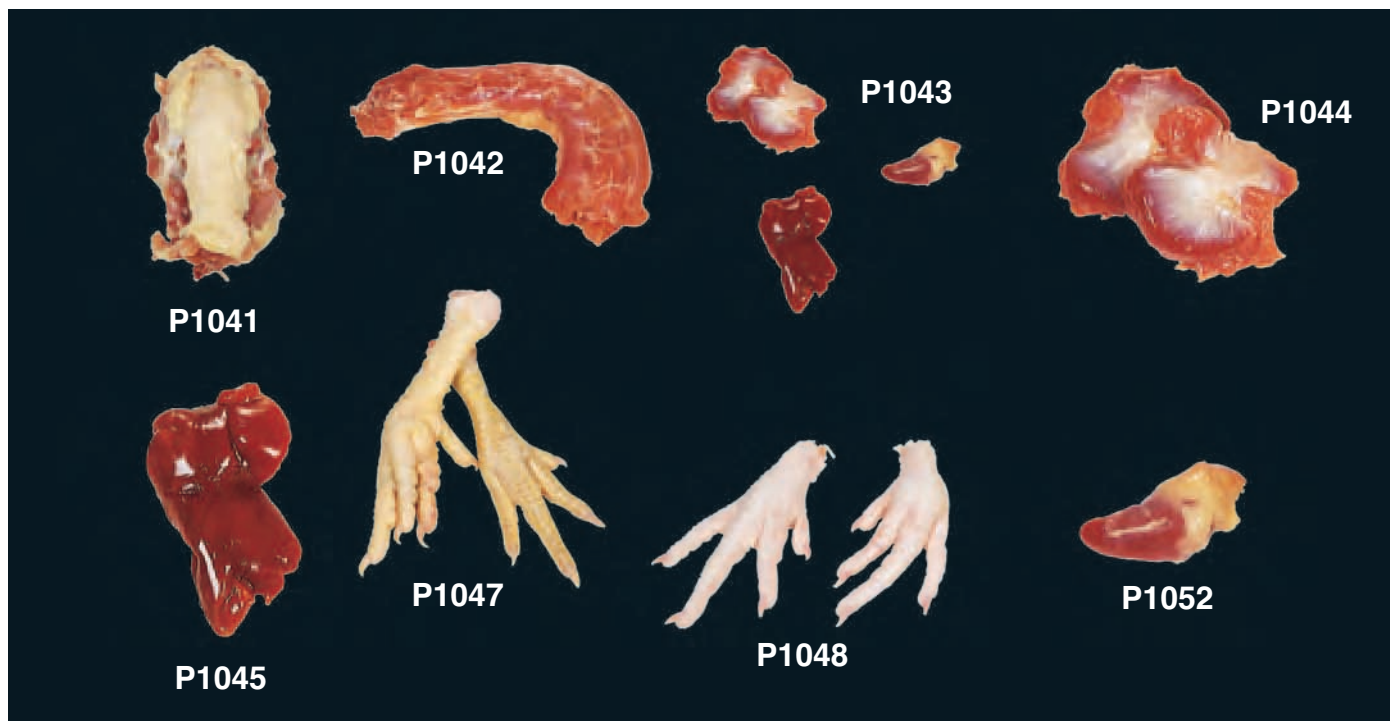
The flat or mid joint is the second joint or segment of the whole wing. It is the portion that remains after the drummette and the tip joint are removed leaving the *ulna* and *radius* bones attached to each other with the muscle and skin intact.

P1039 Broiler Wingtip (Tip or Flipper)

The tip or flipper is the third joint or segment of the whole wing. It is the portion that remains after the wing flat is removed.

P1040 Broiler Wing Portion

The wing portion is comprised of the second (flat) and third (tip) joints of the whole wing in one piece. At times the second segment or wing flat is substituted for this item.



P1041 Broiler Back

The back consists of all the *vertebrae* posterior to the shoulder joint and includes the pelvic bones. It may also include the *vertebral* ribs and *scapula* bones. The skin will be substantially intact with any meat remaining on the pelvic bones left attached.

P1042 Broiler Neck

The neck is separated from the carcass at the shoulder joint and may or may not have neck skin attached.

P1043 Broiler Giblets

The term *giblets* is used to describe an item that consists of hearts, gizzards, and livers. Giblet packages should contain approximately equal numbers of each of these parts, though in processing whole carcasses with giblets, a piece of a part or a part itself may be missing.

P1044 Broiler Gizzard

The gizzard is a brownish, dark colored muscular organ in the bird that functions in the same fashion as a stomach. Purchasers may specify that the gizzard be split open, cleaned, and the fat excluded.

P1045 Broiler Liver

The liver is a smooth two-lobed organ covered with a thin membrane. The lobes are of approximately equal size. It is brownish to reddish in color. Though usually sold separately, some processors may sell them mixed together with hearts.

P1047 Broiler Feet

The feet are the portions of leg that have been separated from the carcass at the hock joint.

P1048 Broiler Paws

The paws are the portions of the feet that contain the claws and that have been separated from the feet at the approximate location of the first *metatarsal* (spur).

P1049 Broiler Bones

Bones include any type of bone from the carcass. They may or may not include skin and tissue.

P1052 Broiler Heart

This is a dark reddish colored muscular organ located within the rib section of the bird.

FURTHER-PROCESSED CHICKEN PRODUCTS



FURTHER-PROCESSED CHICKEN PRODUCTS

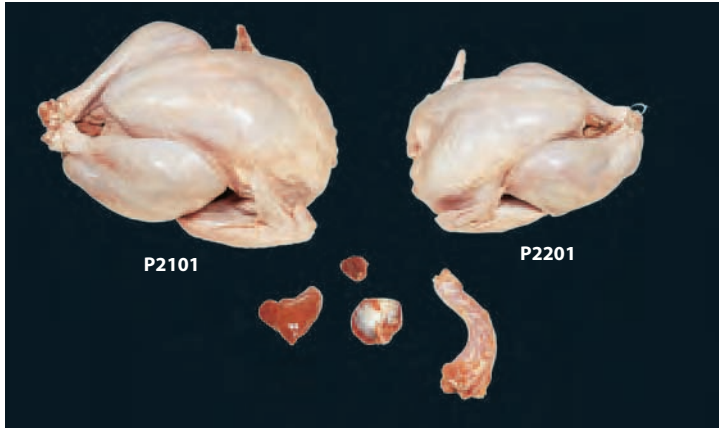
- ◆ *Chicken Rolls — Ready-to-Eat*
 - All White
 - White Combo (white predominant)
 - Dark Combo (dark predominant)
 - All Dark
- ◆ *Chicken Breast/ White Meat Items — Ready-to-Eat*
 - Whole Muscle Items
 - Chunk and Formed Items
 - Chopped and Formed Items
- ◆ *Chicken Dark Meat Items — Ready-to-Eat*
 - Whole Muscle Items
 - Chunk and Formed Items
 - Chopped and Formed Items
- ◆ *Other Chicken Luncheon Meats — Ready-to-Eat (may be of various formulas and composition)*
 - Bologna
 - Luncheon Loaf
 - Smoked Sausage
 - Sausage with Seasonings
- ◆ *Chicken Franks — Ready-to-Eat*
 - Regular Franks (8-1, 10-1, dinner or foot long, etc.)
 - Cheese Franks (8-1, etc.)
 - Corndogs
 - Chili Franks
- ◆ *Batter/Breaded (Raw or Cooked) Chicken Products*
 - Nuggets
 - Sticks or Fingers
 - Patties
 - Tenders, etc.
- ◆ *Diced Chicken (Raw or Cooked)*
 - White
 - Combo
 - Dark
- ◆ *Pulled Chicken (Raw or Cooked)*
 - White
 - Dark
- ◆ *Ground Chicken Products — Raw*
 - Ground Chicken
 - Ground Chicken Patties
 - Seasoned Ground Chicken (bulk or patties)
 - Chicken Sausage (links or patties)
- ◆ *Other Fabricated Boneless Raw Chicken Parts*
 - Breast Slices/Steaks/Cutlets
 - Dark Slices/Steaks/Cutlets
 - Chicken Tenderloins
 - Chicken Tenders (from any portion of the Breast)
- ◆ *Cooked Chicken*
 - Whole Cooked Broiler
 - Various other



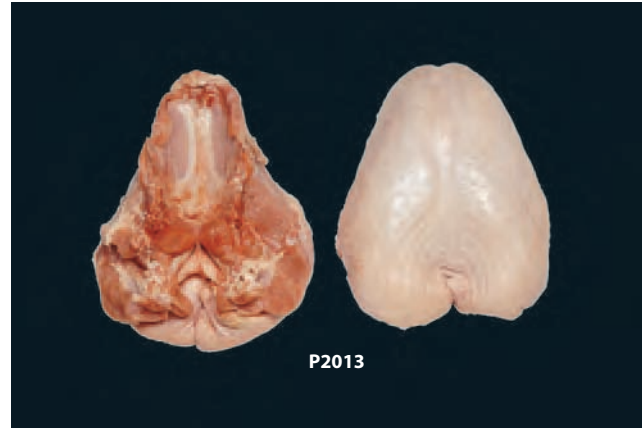
NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

TURKEY

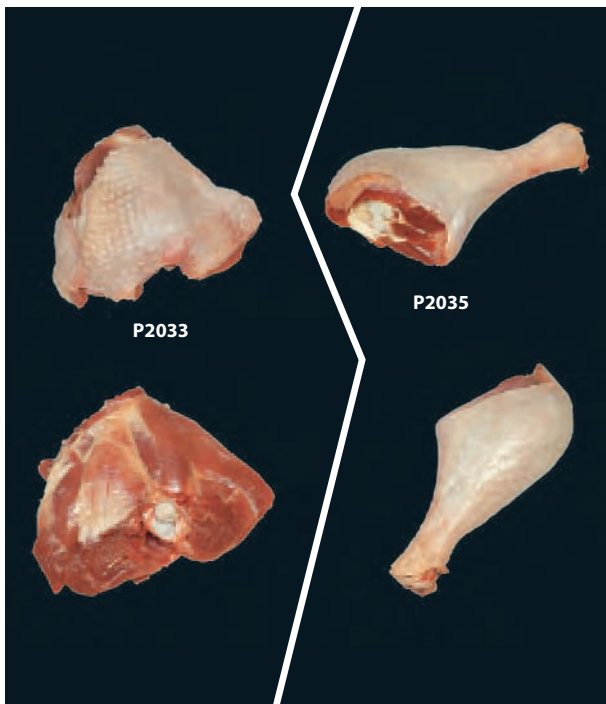
Foodservice Cuts



Whole Tom and Hen Turkeys

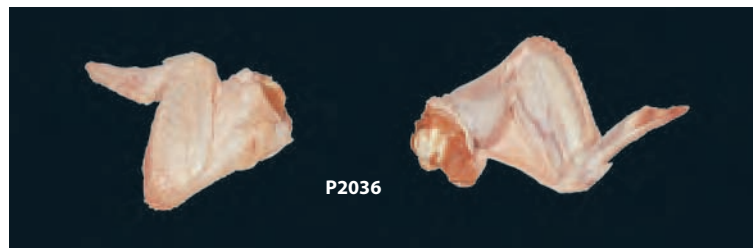


Breast without Ribs



Thighs

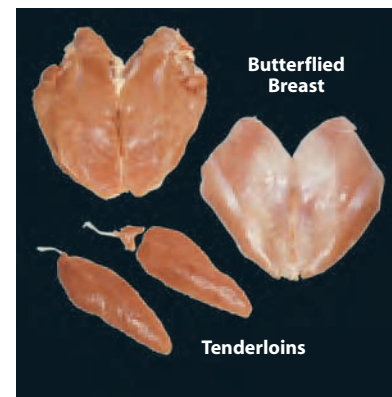
Drumsticks



Wings



Skin-On Boneless Breast with Rib Meat



Boneless Skinless Breast

INDEX TURKEY PRODUCTS

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NAMP NUMBER	PRODUCT NAME	USTD STYLE NUMBER	PG.
P2001	Whole Young Turkey with Giblets	710101	237
P2003	Young Turkey Front Half	710601	237
P2011	Young Turkey Breast Quarter without Wing	710704	238
P2012	Young Turkey Whole Breast with Ribs	710604	238
P2013	Young Turkey Whole Breast without Ribs	710614	238
P2014	Young Turkey Breast Half with Ribs	710701	238
P2015	Young Turkey Breast Half without Ribs	710705	238
P2030	Young Turkey Leg Quarter	710901	240
P2031	Young Turkey Leg	711001	240
P2033	Young Turkey Thigh	711103	240
P2035	Young Turkey Drumstick	711201	240
P2036	Young Turkey Whole Wing	711301	241
P2042	Turkey Neck	711601	241
P2051	Turkey Testicles (Fries)	712201	241

P2000 Young Turkey

Turkeys are generally ordered by weight. Young turkeys are the most commonly available for foodservice. Turkeys are generally between 8 pounds and 24 pounds and are ordered in 2-pound increments.

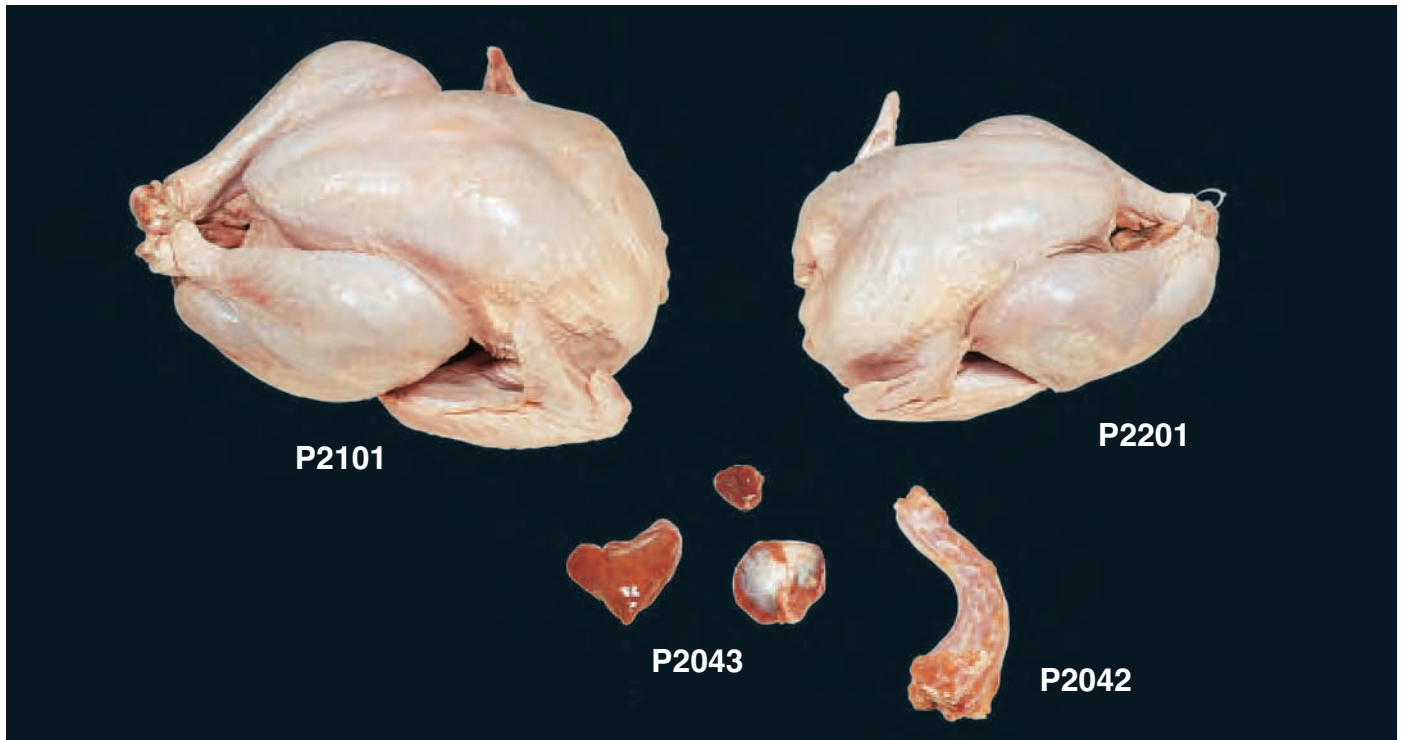
When specifically ordering a young tom ask for Item No. P2101. When specifically ordering a young hen ask for Item No. P2201.

Young tom Item No. P2101 weight range in pounds:

16–18
18–20
20–22
22–24
24 and up: ask your processor for availability

Young hen Item No. P2201 weight range in pounds:

8–10
10–12
12–14
14–16



P2001 Whole Young Turkey with Giblets

This item consists of the whole carcass with the giblets and neck normally wrapped or bagged in parchment paper or plastic material. The giblets, which are comprised of the gizzard, heart, and liver, are usually placed inside the crop cavity. The neck is inserted into the body cavity, and the giblets are included in the turkey's net weight.

Whole Young Turkey — Cut Up

Purchasers may request that any amount of whole carcasses be cut up into halves, quarters, front or lower portion, or individual parts. Giblets are included unless specified otherwise.

P2003 Young Turkey Front Half

This item is produced from a whole carcass by separating intact, from the carcass including the keel and back bones, and a whole or partial wing(s) in one piece by a cut made perpendicular to the backbone. This cut may also be referred to as a hotel breast.

P2008 Young Turkey Halves (Half Carcass)

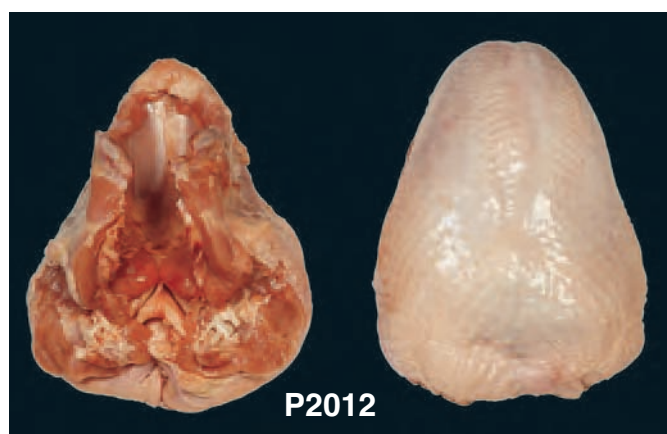
Halves may be produced from eviscerated carcasses that include the giblets and neck or from those without giblets (WOG). The halves are also sold individually net weight when requested. Purchasers must specify their preference. The halves are prepared by splitting the carcass from end to end through the back and breast so as to produce approximately equal right and left sides.

P2010 Young Turkey Breast Quarter

The breast quarter is the front quarter of the young turkey carcass and consists of a half breast, wing, and back portion attached in one piece.

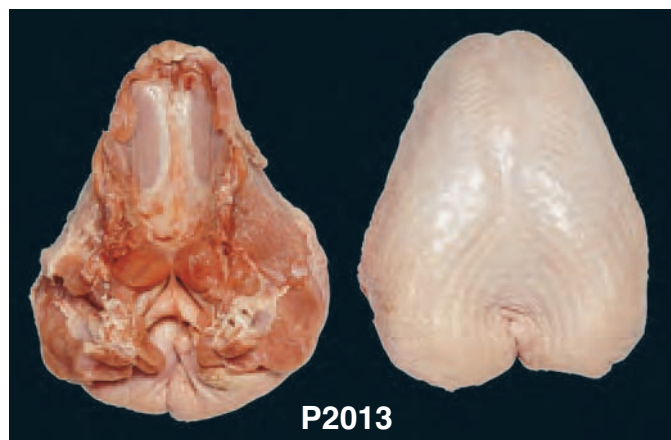
P2011 Young Turkey Breast Quarter without Wing

The breast quarter without a wing is the same as Item No. P2010 except that the wing portion is excluded.



P2012 Young Turkey Whole Breast with Ribs

The whole breast with ribs attached is separated from the back of the carcass starting at the shoulder joint and proceeding toward the tail and then downward from the point of the junction of the last *vertebral* and *sternal* ribs. The neck skin will be trimmed below the waddles and may be included up to the whisker. Unless requested by the purchaser that it be excluded, or separated and included, the wishbone portion (see glossary) is left attached. Purchasers may specify the whole breast be split into approximately equal halves.



P2013 Young Turkey Whole Breast without Ribs

This item is the same as described in Item No. P2012 except that the rib bones are excluded.

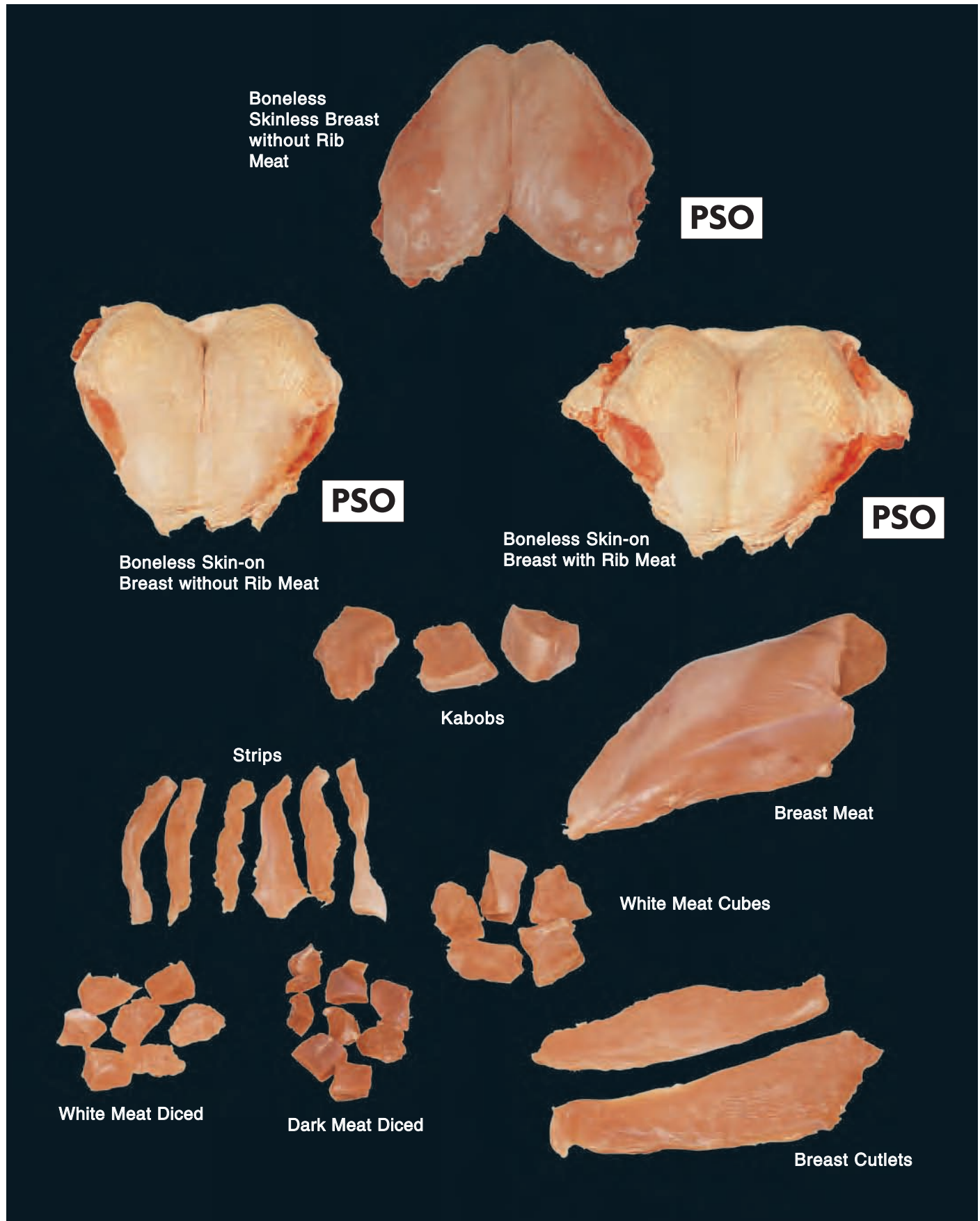
P2014 Young Turkey Breast Half with Ribs

The breast half with rib bones attached is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P2012 is divided into two approximately equal portions.

P2015 Young Turkey Breast Half without Ribs

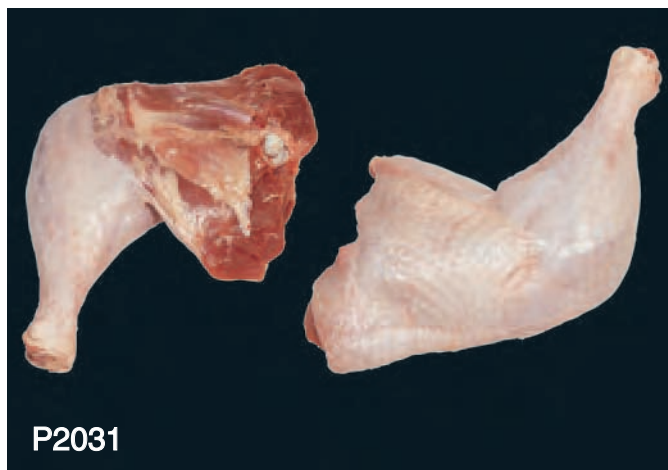
The half breast without rib bones is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P2013 is divided into two approximately equal portions.

GENERAL PURCHASER SPECIFIED OPTIONS (PSO) FOR TURKEY



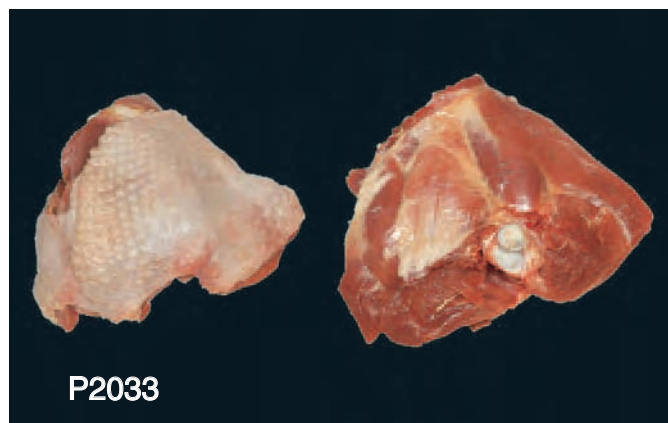
P2030 Young Turkey Leg Quarter

The leg quarter is the rear quarter of the young turkey carcass that consists of the drumstick, thigh, and back portion attached in one piece. The part may also include a portion of the tail, abdominal fat, and a section of ribs.



P2031 Young Turkey Leg

The leg consists of the drumstick and thigh attached in one piece with the back and pelvic bone excluded. Purchasers may specify that the leg be disjointed.



P2033 Young Turkey Thigh

The thigh is the upper portion of the leg that remains after the drumstick is excluded.

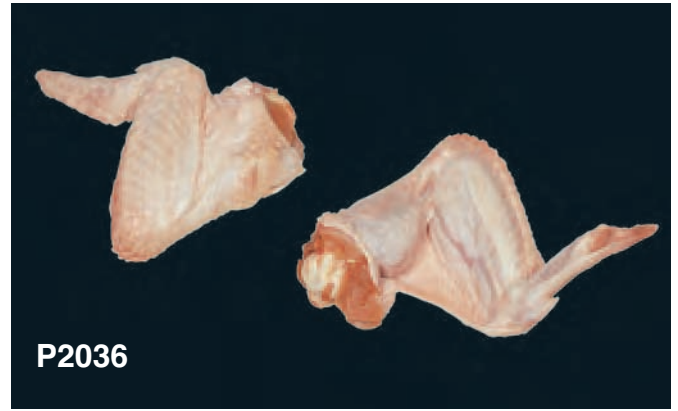


P2035 Young Turkey Drumstick

The drumstick is the lower portion of the leg. It is separated from the thigh at the point where the *femur*, *fibula*, and *tibiotarsus* bones are joined.

P2036 Young Turkey Whole Wing

The whole wing consists of three joints or segments. The wing will have all the muscle and skin intact. It is separated from the carcass at the point where it joins the shoulder or *scapula* bone. The first joint of the wing contains the *humerus* bone, the second joint includes the *ulna* and *radius* bones, and the third is the wingtip. Sellers may provide whole wings with or without the wingtip attached, unless requested otherwise by the purchaser.



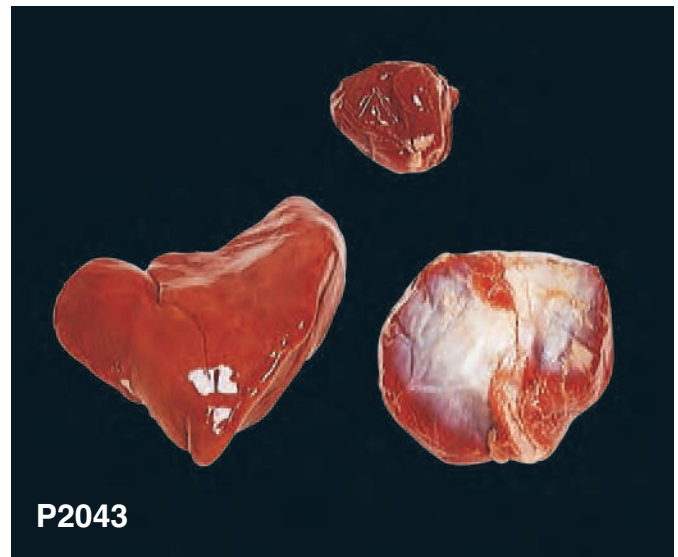
P2042 Turkey Neck

The neck is separated from the carcass at the shoulder joint and may or may not have neck skin attached.



P2043 Young Turkey GIBLETS

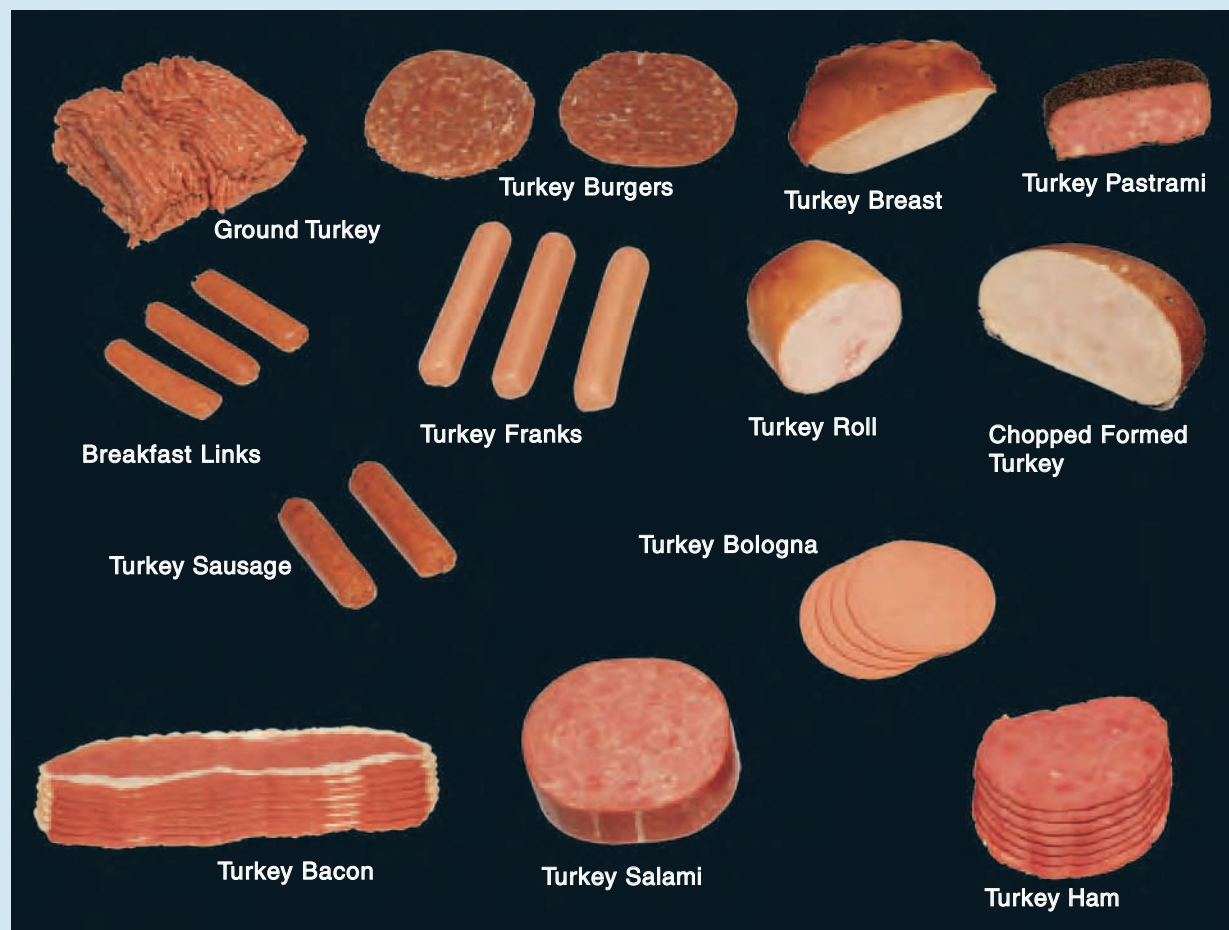
The term *giblets* is used to describe an item that consists of hearts, gizzards, and livers. Giblet packages should contain approximately equal numbers of each of these parts, though in processing whole carcasses with giblets a piece from a part or one of the parts itself may be missing from the package.



P2051 Testicles (Fries)

The testicles, which come from male birds, are commonly referred to as *fries*.

FURTHER-PROCESSED TURKEY PRODUCTS



◆ *Other Turkey Luncheon Meats — Ready-to-Eat (may be of various formulas and composition)*

Pastrami
Salami
Cooked (Cotto) Salami
Bologna
Luncheon Loaf
Smoked Sausage
Summer Sausage
Polish Sausage
Braunschweiger, etc.

◆ *Turkey Franks — Ready-to-Eat*

Regular Franks
Cheese Franks
Corndogs
Chili Franks

◆ *Batter/Breaded (Raw or Cooked) Turkey Products*
Nuggets, Sticks or Fingers, Patties, etc.

◆ *Diced Turkey (Raw or Cooked)*

White
Combo
Dark

◆ *Ground Turkey Products — Raw*

Ground Turkey
Ground Turkey Patties
Seasoned Ground Turkey (bulk or patties)
Turkey Sausage (links or patties)

◆ *Other Fabricated Boneless Raw Turkey Parts*

Breast Slices/Steaks/Cutlets
Dark Slices/Steaks/Cutlets
Turkey Tenderloins
Turkey Tenders (from any portion of the Breast)



Smoked Turkey



Smoked Turkey Products

◆ *Turkey Roasts Available Raw or Cooked*

- Natural Shape
- Natural Slab
- Rolled
- Netted
- Breast with skin
- All White with skin
- White Combo (white predominant)
- White and Dark in Natural Proportions
- Dark Combo (dark predominant)
- All Dark
- Seasoned

◆ *Turkey Rolls — Ready-to-Eat*

- All White
- White Combo (white predominant)
- Dark Combo (dark predominant)
- All Dark

◆ *Turkey Breast/White Meat Items — Ready-to-Eat*

- Whole Muscle Items
- Chunk and Formed Items
- Chopped and Formed Items

◆ *Turkey Dark Meat Items — Ready-to-Eat*

- Whole Muscle Items
- Chunk and Formed Items
- Chopped and Formed Items

◆ *Turkey Ham — Ready-to-Eat*

- Whole Muscle
- Chunk and Formed
- Chopped and Formed
- Smoked
- Water Added



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

DUCK/GOOSE

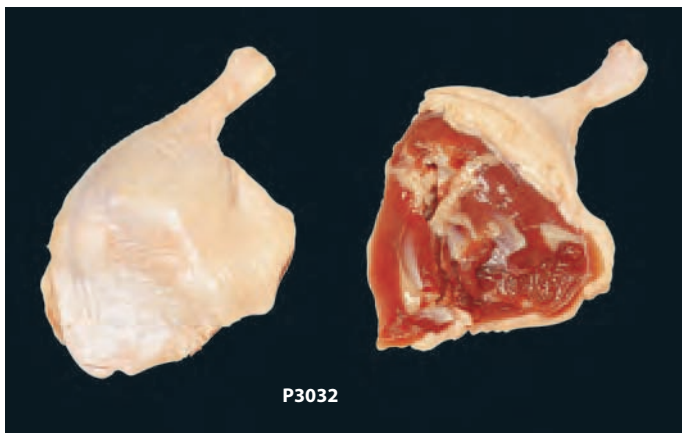
Foodservice Cuts



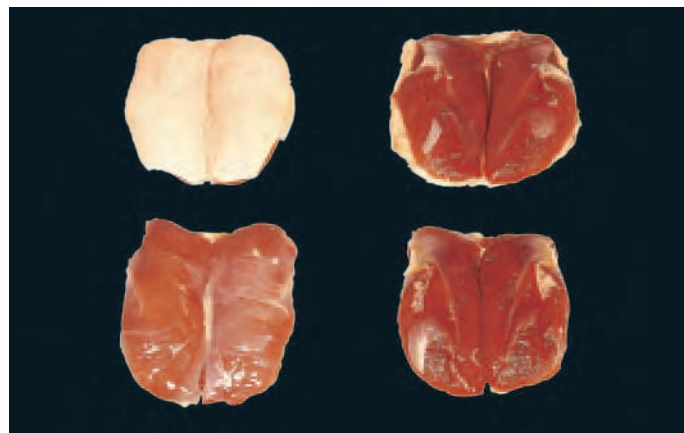
Whole Duck



Duck Half



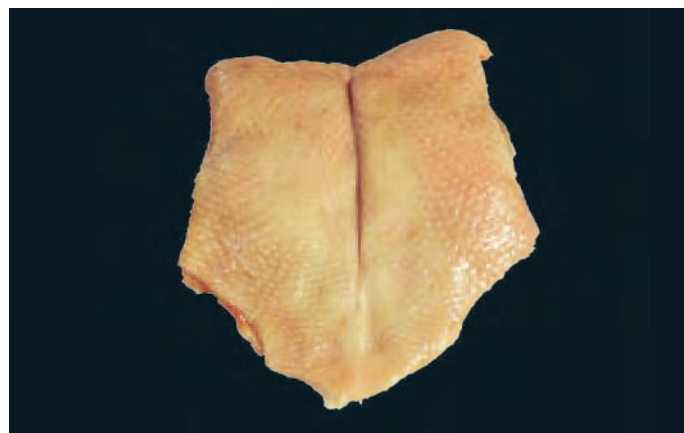
Semi-Boneless Duck Leg



Boneless Duck Breast Meat



Whole Goose



Boneless Skin On Goose Breast

CLASSES OF DUCK



P3000 Duckling (Broiler/Fryer)

The term *duckling* is used in describing younger, tender meat-type ducks. A duckling may be of either sex and usually is between 6 and 8 weeks old. The ready-to-cook (RTC) weight of young ducklings, or broiler ducklings as they are occasionally referred to, range from 3 to 6 pounds. They are primarily produced from strains of the white pekin breed, which were originally imported from China. Though now raised for the most part in the Midwest and the western parts of the United States, early on the production of pekin duck occurred on Long Island, New York, from which the name Long Island Duckling originated. Only ducks from this region may be labeled as such.

Other young ducklings are also produced in limited numbers from domesticated muscovy, mallard, and other imported breeds. Muscovy ducks are originally from South America. Their skin is somewhat pink/white rather than yellowish, and they have fuller-fleshed breasts. Males are larger than females. Pekin and muscovy strains are sometimes crossbred and are called mullard ducks.

P3100 Roaster Duckling

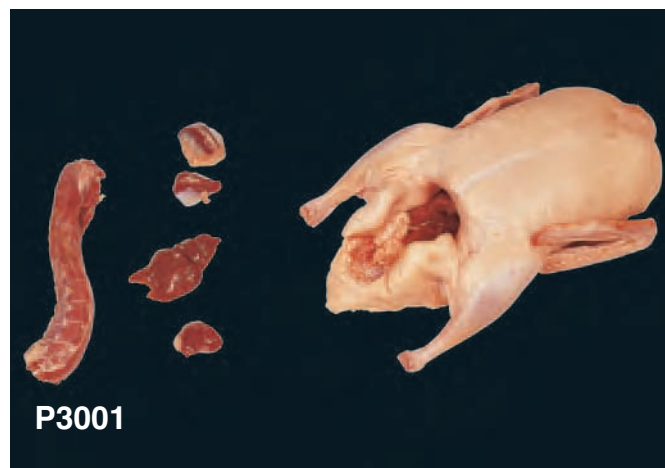
A roaster duckling is a somewhat older duckling with characteristics similar to those of younger ducklings. They are usually less than 16 weeks old and are of either sex. They have a ready-to-cook weight ranging from 4 to 7 pounds.

P3200 Mature Duck

These are referred to as mature or old duck. They may be of either sex and are normally more than 6 months of age. Their meat is tough in comparison to that from young ducklings and is most often used in processed products.

P3001 Whole Ducklings with Giblets

This item consists of the whole carcass with the giblets and neck normally wrapped or bagged in parchment paper or plastic material. The giblets, which are comprised of the gizzard, heart, and liver, are usually stuffed inside the body cavity together with the neck and are included in the duckling's net weight. Due to processing procedures the included giblets or neck or parts thereof are not from the original bird.



P3002 Whole Ducklings without Giblets (WOG)

This item is the net weight whole bird without the giblets or neck. The item is frequently referred to as WOG.

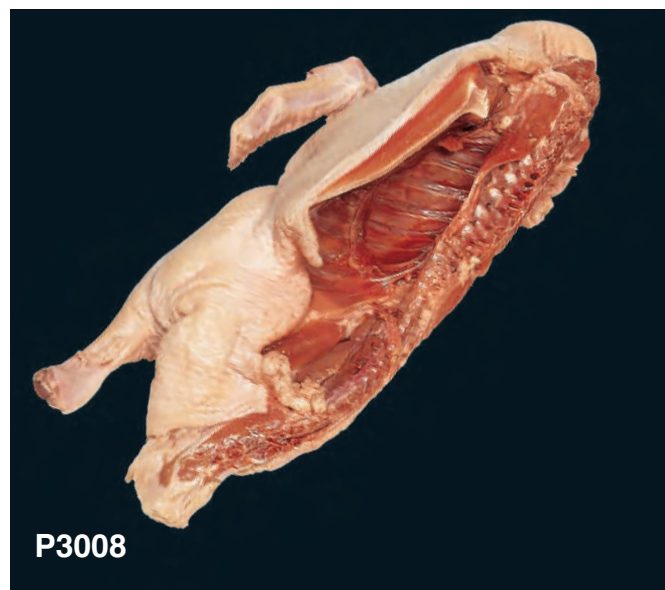
Whole Ducklings — Cut Up

Purchasers may specify that the cut up ducklings be produced from birds with or without giblets and necks included. Whole birds may be cut up into halves, quarters, etc. as specified by the purchaser.



P3008 Duckling Halves (Half Carcass)

Halves may be produced from eviscerated carcasses that include the giblets and neck or from those without giblets (WOG). They may also be sold net weight as individual halves. Purchasers must specify their preference. The halves are prepared by splitting the carcass from end to end through the back and breast so as to produce approximately equal right and left sides.



P3009 Duckling Quarters

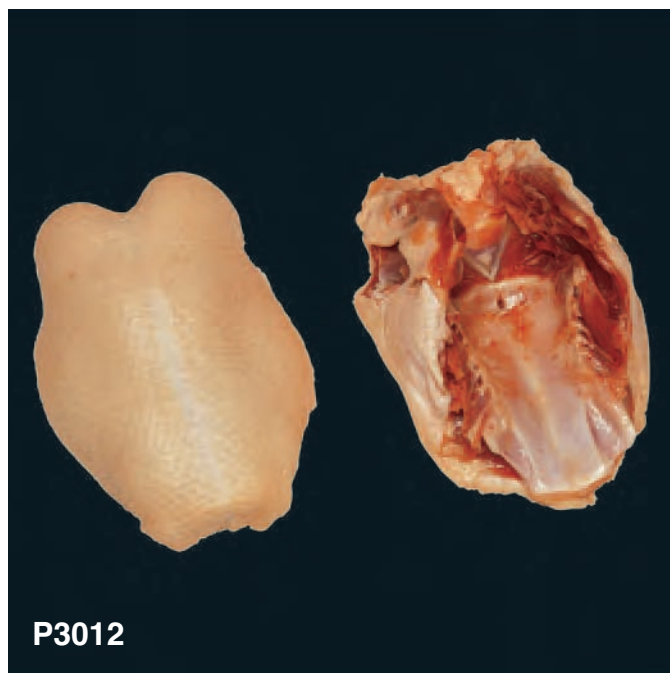
Quarters are produced from eviscerated whole carcasses that may include the giblets but not the neck or from carcasses without giblets (WOG). The carcass must be cut into four equal parts.

P3010 Duckling Breast Quarter

The breast quarter is the front quarter of the duckling carcass and consists of a half breast, wing, and back portion attached in one piece.

P3011 Duckling Breast Quarter without Wing

The breast quarter without a wing is the same as Item No. P3010 except that the wing portion is excluded.



P3012 Duckling Whole Breast with Ribs

The whole breast with ribs attached is separated from the back of the carcass starting at the shoulder joint and proceeding toward the tail and then downward from the point of the junction of the last *vertebral* and *sternal* ribs. The neck skin will be excluded. Unless requested by the purchaser that it be excluded, or separated and included, the wishbone portion (see glossary) is left attached. Purchasers may also specify the wishbone be removed prior to splitting and included as a separate piece. Purchasers may specify the whole breast be split into approximately equal halves.



P3013 Duckling Whole Breast without Ribs

This item is the same as described in Item No. P3012 except that the rib bones are excluded.

P3014 Duckling Breast Half with Ribs

The half breast with rib bones attached is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P3012 is divided into two approximately equal portions.

P3015 Duckling Breast Half without Ribs

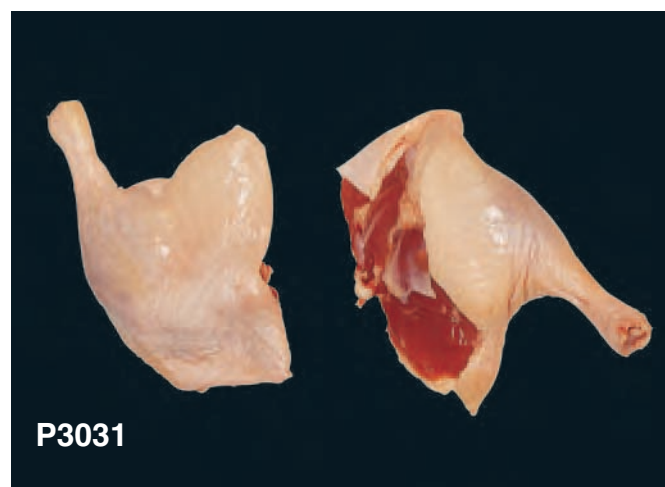
The half breast without rib bones is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P3013 is divided into two approximately equal portions.

P3030 Duckling Leg Quarter

The leg quarter is the rear quarter of the duckling carcass, which consists of the drumstick, thigh, and back portion attached in one piece. The part may also include a portion of the tail, abdominal fat, and up to two ribs.

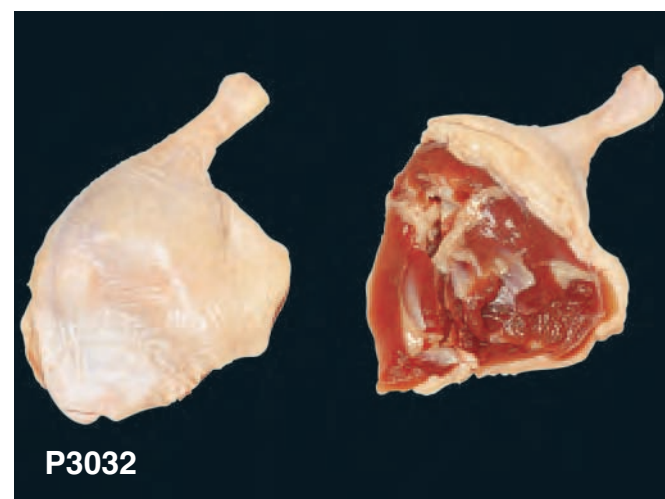
P3031 Duckling Leg

The leg consists of the drumstick and thigh attached in one piece with the back and pelvic bone excluded. Purchasers may specify that the leg be disjointed.



P3032 Semi-Boneless Duckling Leg

A semi-boneless duckling leg is fabricated from an Item No. P3031 Duckling Leg by removing the *femur* bone and connective cartilage at the knee joint so as to leave the boneless thigh meat firmly attached to the duckling drumstick.



P3033 Duckling Thigh

The thigh is the upper portion of the leg that remains after the drumstick is excluded.

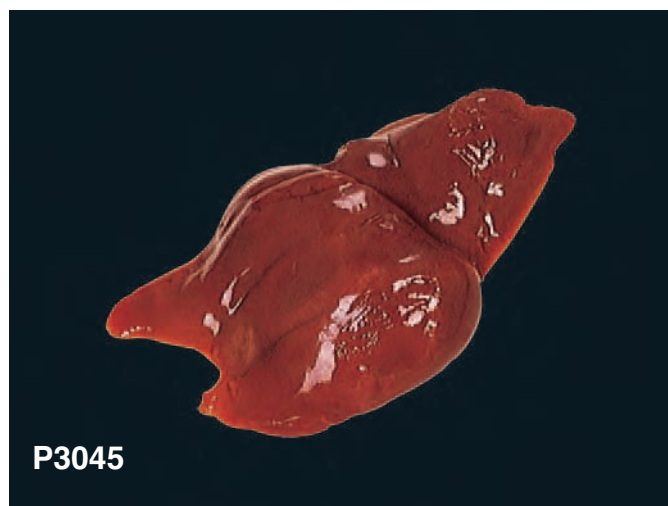


P3035 Duckling Drumstick

The drumstick is the lower portion of the leg. It is separated from the thigh at the point where the *femur*, *fibula*, and *tibiotarsus* bones are joined.

P3036 Duckling Whole Wing

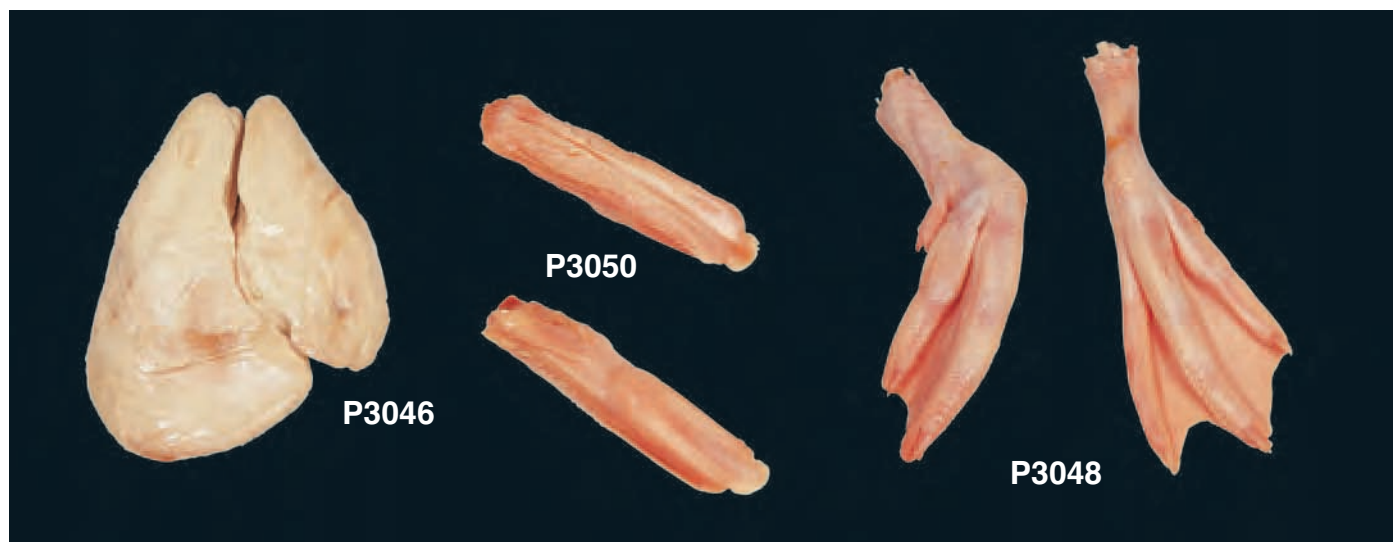
The whole wing consists of three joints or segments. The wing will have all the muscle and skin intact. It is separated from the carcass at the point where it joins the shoulder or *scapula* bone. The first joint of the wing contains the *humerus* bone, the second joint includes the *ulna* and *radius* bones, and the third is the wingtip. Sellers may provide whole wings with or without the wingtip attached, unless requested otherwise by the purchaser.



P3045 Duckling Liver

The liver is a smooth two-lobed organ covered with a thin membrane. One lobe is somewhat larger than the other. It is brownish to reddish or mahogany in color. Though usually sold separately, some processors may sell them mixed together with hearts.

DUCK SPECIALTY PRODUCTS



P3046 Duck Foie Gras

Fat livers of this type are specially produced by force feeding ducklings with a fattening corn-based mixture. The activity of the ducklings is also kept limited so that the livers become enlarged. Their color is beige compared to the livers described in item P3045. The membrane and vein between the two lobes is ordinarily removed. The texture is quite smooth.

P3048 Duckling Paws

The paws are the portions of the feet that contain the claws and webbing between the toes.

P3050 Duckling Tongue

The tongue is a very small, light colored muscle in the head of the bird that is attached at the beginning of the *trachea* and *esophagus* area.

FURTHER-PROCESSED ITEMS



A wide variety of specialty products are made from duckling. Check with your processor for availability and special

formulations. The items above represent just two of the many products available.

CLASSES OF GEESE



P4000 Young Goose

A young goose or gosling may be of either sex and usually is from 10 to 16 weeks of age at time of slaughter. Geese are still considered young at 18 to 22 weeks of age. In young geese the windpipe may be easily dented. The most desirable carcasses are well fleshed, tender-meated, not overly fat, uniform in breadth throughout their entire length, and weigh in the range of 10 to 14 pounds. Lighter and heavier weights are also available. Geese are normally available sized in 2-pound increments such as 8 to 10 pounds, 10 to 12 pounds, etc. When frozen at very low temperatures and/or by means of moving air, the skin color is whiter in appearance than if fresh or frozen at usual freezer temperature.

P4100 Mature Goose

A mature or old goose may be of either sex and is usually 25 weeks of age or older. The flesh has toughened and the windpipe has hardened. Much of the added weight is in the form of fat. Larger weights in geese, however, are not necessarily a sign of age, but may be due to how the geese were fed. Mature geese are usually exported as whole carcass or the flesh further processed into specialty products.

P4001 Whole Goose with Giblets

This item consists of the whole carcass with the giblets and neck normally wrapped or bagged in parchment paper or plastic material. The giblets, which are comprised of the gizzard, heart, and liver, are usually stuffed inside the body

cavity together with the neck and are included in the goose's net weight. Due to processing procedures the included giblets or neck or parts thereof are not from the original bird.

Goose — Cut Up

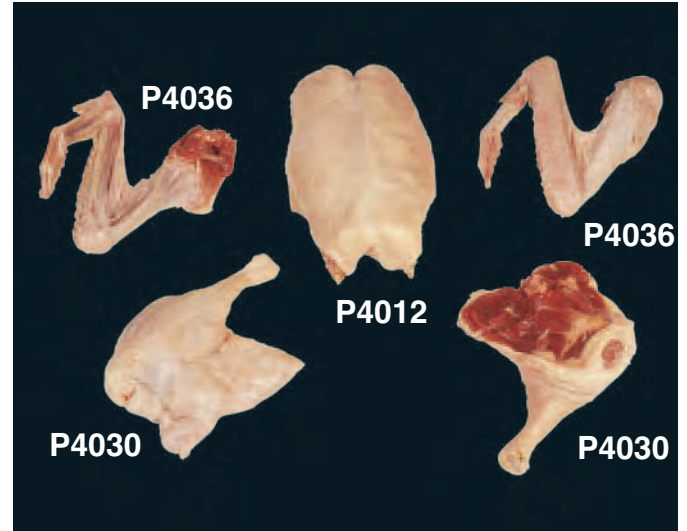
Purchasers may request that whole birds be cut up into halves, quarters, front or back halves, etc. Giblets are included unless otherwise specified .

P4003 Goose — Front Half

This item is produced from a whole carcass by separating the whole breast and wings intact in one piece from the carcass by a cut made perpendicular to the backbone. Giblets are excluded.

P4004 Goose — Lower Portion

This item is produced from a whole carcass by separating the rear portion of the carcass, which contains the whole legs, tail, and backbone in one piece, from the front half of the carcass by a cut made perpendicular to the backbone. Giblets are excluded.



P4008 Goose Halves (Half Carcass)

Halves may be produced from eviscerated carcasses that include the giblets and neck or from those without giblets (WOG). They may also be sold net weight as individual halves. Purchasers must specify their preference. The halves are prepared by splitting the carcass from end to end through the back and breast so as to produce approximately equal right and left sides.

P4009 Goose Quarters

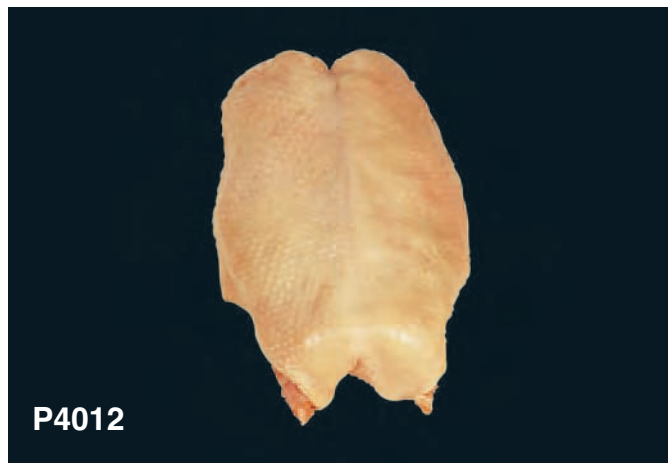
Quarters are produced from eviscerated whole carcasses that may include the giblets but not the neck or from carcasses without giblets (WOG). The carcass must be cut into four equal parts.

P4010 Goose Breast Quarter

The breast quarter is the front quarter of the young goose carcass and consists of a half breast, wing, and back portion attached in one piece.

P4011 Goose Breast Quarter without Wing

The breast quarter without a wing is the same as Item No. P4010 except that the wing portion is excluded.



P4012 Goose Whole Breast with Ribs

The whole breast with ribs attached is separated from the back of the carcass starting at the shoulder joint and proceeding toward the tail and then downward from the point of the junction of the last *vertebral* and *sternal* ribs. The neck skin will be excluded. Unless requested by the purchaser that it be excluded, or separated and included, the wishbone portion (see glossary) is left attached. Purchasers may specify the whole breast be split into approximately equal halves. Purchasers may also specify the wishbone be removed prior to splitting and included as a separate piece.



Goose Breast, Boneless, Skin On



Goose Breast, Boneless, Skin Off

P4013 Goose Whole Breast without Ribs

This item is the same as described in Item No. P4012 except that the rib bones are excluded.

P4014 Goose Breast Half with Ribs

The half breast with rib bones attached is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P4012 is divided into two approximately equal portions.

P4015 Goose Breast Half without Ribs

The half breast without rib bones is produced by cutting through the breastbone (keel) so that the whole breast as described in Item No. P4013 is divided into two approximately equal portions.

P4030 Goose Leg Quarter

The leg quarter is the rear quarter of the young goose carcass, which consists of the drumstick, thigh, and back portion attached in one piece. The part may also include a portion of the tail, abdominal fat, and up to two ribs.



P4031 Goose Leg

The leg consists of the drumstick and thigh attached in one piece with the back and pelvic bone excluded. Purchasers may specify that the leg be disjointed.

P4035 Goose Drumstick

The drumstick is the lower portion of the leg. It is separated from the thigh at the point where the *femur*, *fibula*, and *tibiotarsus* bones are joined.

P4033 Goose Thigh

The thigh is the upper portion of the leg that remains after the drumstick is excluded.

P4036 Goose Wing

The whole wing consists of three joints or segments. The wing will have all the muscle and skin intact. It is separated from the carcass at the point where it joins the shoulder or *scapula* bone. The first joint of the wing contains the *humerus* bone, the second joint includes the *ulna* and *radius* bones, and the third is the wingtip. Sellers may provide whole wings with or without the wingtip attached, unless requested otherwise by the purchaser.



P4043 Goose Giblets

The term *giblets* is used to describe an item that consists of hearts, gizzards, and livers. Giblet packages should contain approximately equal numbers of each of these parts, though in processing whole carcasses with giblets a piece of a part or a part itself may be missing.

P4045 Goose Liver

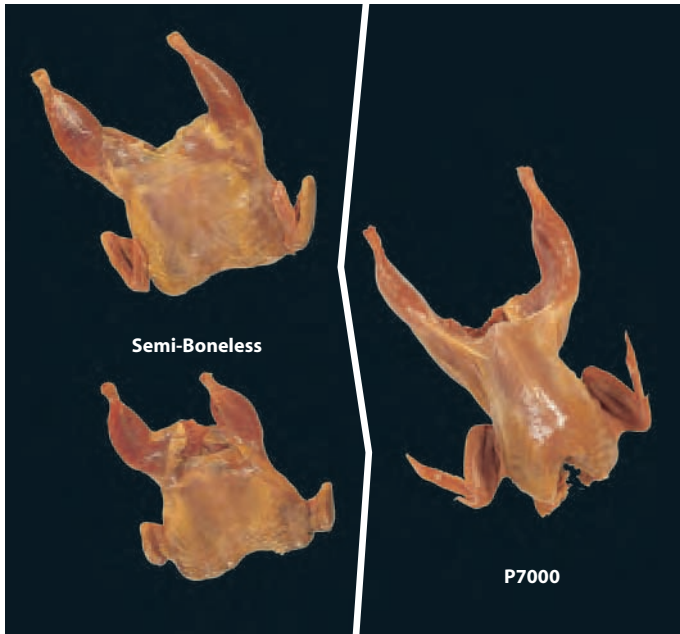
The liver is a smooth two-lobed organ covered with a thin membrane. The lobes are of approximately equal size. It is brownish to reddish in color. Though usually sold separately, some processors may sell them mixed together with hearts.



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

GAME BIRDS

Foodservice Cuts



Whole Quail



Whole Pheasant



Whole Guinea Fowl



Whole Squab

Domesticated Game Birds

There are numerous birds used for food and hunting purposes found in the United States. Some remain in the wild state while some though wild have been domesticated and are farm raised for food or for use on hunting preserves. In many parts of the world almost any variety of bird is used for food.

The terminology noted on the following pages and the carcass parts when available or desired by the meat purchaser may be identified by the same part number and/or options specified for other poultry species in *The Meat Buyer's Guide*.

P5000 Young Guinea Fowl

Guinea fowl are also referred to as guinea hen or African pheasant. The species originated in western Africa and was later domesticated in other countries. A young guinea fowl may be of either sex and is usually about 11 weeks old.



P5001 Whole Young Guinea Fowl with Giblets

This item consists of the whole carcass packaged with the giblets and neck normally wrapped or bagged in parchment paper or plastic material and stuffed inside the body cavity. Due to processing procedures the included giblets or neck or parts thereof are not necessarily from the same bird. A ready-to-cook guinea fowl weighs 2 to 3 pounds, including the gizzard, heart, liver, and neck. The skin is a mottled whitish gray color and the flesh is light red.

Due to their small size, guinea fowl are generally sold as whole carcasses and are normally not processed into parts like chicken and turkey.



P5016 Guinea Fowl Airline Breast

This item is a boneless half breast skin on with the first wingjoint attached. It weighs 6 to 9 ounces. The airline style is also available in a “double breast” with the first wing joint attached on each side.

P5030 Guinea Fowl Leg Quarter

The leg quarter is the rear quarter of the guinea fowl carcass that consists of the drumstick, thigh, and back portion attached in one piece. The part may also include a portion of the tail, abdominal fat, and up to two ribs.

P6000 Squab (Young Pigeon)

Squab are young pigeons and are approximately 28 to 30 days old when processed. They may be of either sex. The species originated in the Middle East and Asia and is one

of the oldest birds known to humans. In the United States most of the available squab is from domesticated stock. They are commercially raised and have never flown.



P6001 Whole Squab (Young Pigeon) with Giblets

The item is sold with the giblets wrapped or bagged and stuffed inside the body cavity or as a whole carcass. A ready-to-cook squab weighs 12 to 16 ounces, including the gizzard, heart, liver, and neck. The skin is a mottled whitish color, and the flesh is tender and dark in color.

Normally, the most commonly available part is a partially boneless, skin-on whole carcass with attached wings and all bones other than the *femur* bones excluded. Partially boneless carcasses weigh 9 to 14 ounces.

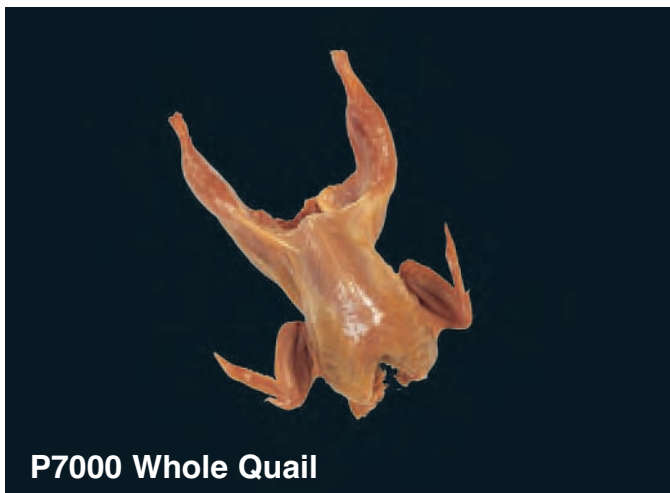
P6016 Squab Airline Breast

This item is a boneless half breast skin on with the first wing joint attached. It is also available in a “double breast” with the first wing joint attached on each side.

P7000 Quail

Quail is one of the more popular game birds eaten in the United States. In some instances the names *quail* and *partridge* are used interchangeably, but primarily the term quail is used to identify the species. (For more information

on partridge, see Item No. P7400 Partridge). The common quail originated in Europe and seasonally migrates into Africa and India. There are now a number of other varieties of quail found and identified around the world.



P7001 Whole Quail

This item consists of the whole carcass packaged with the giblets and neck normally wrapped or bagged in parchment paper or plastic material and stuffed inside the body cavity. Due to processing procedures the included giblets or neck or parts thereof are not necessarily from the same bird. The skin is whitish in color. A ready-to-cook quail weighs approximately 3 to 7 ounces, including the gizzard, heart, liver, and neck.

P7100 Pharoah Quail

The Pharaoh species was imported from Europe and has been scientifically bred to produce consistent quality and has a mixture of white and dark meat. Today the European variety is the one most widely found in the United States.

QUAIL SPECIALTY ITEMS

Semi-Boneless (European Style) Quail

This item, also referred to as sleeve-boned, is a partially boneless, skin-on whole carcass with attached wings and all bones other than the femur bones excluded.

PSO Boneless Quail Breast

Check with your supplier for availability.



Semi-Boneless (European Style) Quail

P7200 Pheasant

The species was first found in the Far East but is now quite common worldwide. It was originally wild or home raised. It is still found in the wild but in the United States most pheasant are domestically raised either for the food industry or for use on hunting preserves. Pheasants are classified as young or mature by their age. There are presently more than 50 different breeds of pheasant.



P7202 Whole Pheasant

Pheasants are sold both as whole carcasses or processed into various parts. A ready-to-cook pheasant weighs 1.75 to 4 pounds. The breast meat is white and leg meat is dark colored. The breast meat is the most popular portion since the pheasant legs, unlike those of the guinea fowl, have tendons.

P7300 Baby Pheasant

Baby pheasant are normally 12 to 16 weeks of age and weigh approximately 14 to 20 ounces. Pheasant produced especially for the foodservice or retail marketplace have been bred so as to provide larger breasts and clearer flesh.



P7316 Pheasant Airline Breast

This item is a boneless half breast skin on with the first wing joint attached. It weighs 6 to 10 ounces. The airline style is also available in a “double breast” with the first wing joint attached on each side.



P7400 Partridge

There are no native partridge species in the United States, though other species, some nearly extinct, including the grouse, are substituted as partridge when available. The terms *partridge* and *quail* are sometimes interchangeable. Most partridge available in the market are derived from European or African varieties. Partridge are identified as young up to a year and are considered mature once they are more than 15 months old. Due to their small size, partridge are generally sold as whole carcasses and are not processed into parts like chicken and turkey.

P7400 Common or Grey Partridge

This is a European species found as far away as the Middle East. Many were imported from Hungary and raised in England and are of the same species as the common or grey partridge. This variety is also sometimes referred to as *Hungarian partridge*.

P7500 Chukar

This partridge species is found from Asia minor to China and in the mountains of India. The various partridge of the species are different in size and plumage depending on the climate in which they were found.

GLOSSARY

Note: All Item Nos. refer to the NAMP *Meat Buyer's Guide*.

Aging. A process by which beef is held under controlled temperatures for a period of time. This allows enzymatic activity to degrade complex proteins, changing flavor and tenderness. See also Dry Aging and Wet Aging.

AMS. Agricultural Marketing Service, USDA.

Anterior to. Toward the front of the carcass, or forward of.

Asian Style. This item, also referred to as traditional Asian Style refers most commonly to ducklings and is a carcass processed as a whole animal except that the head and feet are left intact.

A.P. (As-Purchased). The condition or cost of an item as it is purchased or received from a supplier.

A.S. (As-Served). The weight or size of a food item as sold or served after processing or cooking.

Baby Back Ribs. Smaller sizes of back ribs from pork loins.

Backstrap. The elastic yellowish color connective tissue running from the neck through the rib region of beef, veal, and lamb.

Bake. To cook by dry heat. When applied to meat, it is called roasting.

Ball Tip. Also referred to as Ball or Butcher's Heart. See Item No. 185B.

Barbecue. To roast meat slowly on a grill, spit, or over coals. While cooking, meat is usually basted with a sauce.

Baron of Beef. A descriptive name of bone-in beef round items from Item Nos. 160 to 166B that are generally of large size and used for roasting. Also referred to as Steamship Round.

Bar Round. Boneless rump, shank, and heel-off round tied girthwise and lengthwise.

Baseball Cut. The dorsal side of the center cut beef sirloin top butt. See Item No. 184F. The steak from this cut may be called a baseball steak or filet style steak. See Item No. 1184F.

Baste. To moisten meat with a liquid while cooking, to add flavor and to prevent drying of the surface.

BBQ Ribs. Ribs from all species prepared by barbecuing.

Binders. Approved edible substances used for stabilizing, binding, and changing texture and shape of food.

Blade Meat. The lean meat overlying the ribeye and rib portion of the primal rib. Also referred to as false meat, rib lifter meat, cap meat, or wedge meat. See Item No. 109B.

Blast Frozen. Products are frozen rapidly at extremely low temperatures (-10° or lower) in conjunction with high-velocity air movement around the product.

Block Ready. A cut that is sold ready for further processing or portioning.

Bob Veal, Bobby. Meat of very young (usually less than 21 days) beef and dairy animals.

Boil. To cook in water or other liquid, in which bubbles rise continually and break on the surface.

Boned Breasts (Poultry). Sometimes labeled cutlets. One hundred percent edible light meat. Boneless breasts may or may not include skin; cutlets normally are sold without skin.

Braise. To brown meat in a small amount of fat, then cook slowly in a covered utensil in a small amount of liquid.

Breaded. Product that is coated with less than 30 percent of an edible substance, usually flour or bread crumbs. Product may first be dipped in a batter to enhance the adherence of the breading.

Breaded and Pre-browned (Breeding Set in Hot Oil). Uncooked breaded products with the breading set in hot oil must state “ready to cook” or some other term to indicate the product is not cooked or show cooking instructions on the label.

Brochette Meat. Cubes of meat (beef, veal, pork, lamb) ordinarily put on a skewer and cooked by broiling. Also referred to as Kabob Meat.

Broil. To cook by direct heat. Grill.

Broilers. Young chickens produced for meat. The terms broilers and fryers are interchangeable.

Broilers for Deboning. Five to six pounds ready-to-cook weight basis, that are hand-deboned for nuggets, patties, strips, and similar boneless products.

BRT. Boned, rolled, and tied (or netted).

Buffalo Wings. Deep-fried chicken wings served with a hot sauce and a blue cheese dressing. The wing is prepared by separating the drumette and midjoint and removing the wing tip.

Butcher’s Heart. See Ball Tip.

Butterfly. To split steaks, chops, cutlets, and roasts in half, leaving halves hinged on one side.

Button. Soft white tips of cartilage on the dorsal end of the vertical spinous processes (feather bones) in younger animals. Mineral is deposited in the buttons as the animal grows older, and the buttons take on an appearance similar to the hard bone.

Cafeteria Round. Any one of a variety of beef rounds that may be used for carving on a buffet line. May be bone in or boneless and may have a handle on or off as specified by purchaser. See Baron of Beef.

Calf. Calf is differentiated from veal on the basis of lean color. Calf has a grayish red to moderately red lean color, while veal is usually grayish pink. The darker color is a result of maturity as calf is marketed at 5 to 10 months while most veal is marketed prior to 20 weeks of age.

Cap Meat. See Blade Meat. May also be the fat cover and lean of a beef rib, veal rack, lamb rack, pork loin, or any other meat cut where the term applies, such as a knuckle, top sirloin, or leg.

Capon. Six to 10 pounds ready-to-cook, surgically unsexed male broiler.

Carcass. The dressed, slaughtered animal, containing two “sides.”

Center Cut. Term used to indicate the interior portion of different cuts of meat after removal of outer edges or ends to create a more desirable portion that may be more uniform in appearance.

Chain. The side muscle of a tenderloin.

Channel Fat. Fat located over the vertebrae on the inside surface of beef chucks, ribs, and loins. Also on the inside surface of pork loins.

Chateaubriand. The center cut portion of the whole completely trimmed tenderloin, which has the same size diameter on both cut ends and is reasonably uniform in girth with a minimum of tapering. Cooked and served as one piece.

Chicken Paws. The lower portion of the chicken foot remaining after cutting the chicken leg into two parts just below the spurpoint.

Chilled. A temperature-related term generally used to describe fresh product.

Chine bone. A part of the backbone that remains after the carcass is split.

Chuck Tender. *Supraspinatus* muscle. See Item No. 116B. Also referred to as Mock Tender and Scotch Tender.

Chunked and Formed. A meat product that consists of meat chunks (approximately 1.0 inch (7.5 cm) square) formed into a desired shape. The meat chunks are usually produced by coarse grinding or dicing. The chunks are massaged (tumbled) prior to forming.

Clod Heart. A name given to the *triceps brachii long head* muscle. Also referred to as the Shoulder Center. See Item No. 114E.

Close Trim. Trimming more surface or cover fat from a product than is generally industry specifications. Close trim is regarded as 0.25 inch or less.

Club Steak. Historically a steak from the rib end portion of the beef short loin. Considered as any beef steak from the rib or loin, primarily used for grilling.

Cock. A male chicken also called a rooster. Neither the whole bird nor the parts from the cock are normally available since the carcass meat is primarily used for further-processed products.

Cod/Udder Fat. A smooth deposit of fat in the udder region of heifers and cows. Cod fat in steers is a rough and irregular-shaped fat deposit in the scrotal region.

Comb. A fleshy or cartilaginous variable serrated-shaped appendage on the head of the bird.

Comminuted. Reduction of meat particle size, using such methods as grinding, dicing, and chopping.

Corner Piece. A portion of the short plate that includes the 6th, 7th, and 8th rib portions but does not include costal cartilage.

Cornish Game Hens. A ready-to-cook hen that is about 14–22 ounces (sometimes referred to as Rock Cornish Hen).

Cowboy Steak. A name given to Frenched single-bone rib steak. See Item No. 1103B. Sometimes this term is also applied to a frenched split-bone rib steak.

Crown Roast. A roast prepared from either a lamb rack or pork rib end or rack, usually Frenched, and several pieces tied into a round shape resembling a crown.

Cryogenic Freezing. This is the most rapid freezing method for meat. Liquid nitrogen and liquid carbon dioxide are the most common condensed gases that serve as the refrigerant in cryogenic systems.

Cubed. Refers to a process of mechanical tenderization using a machine with two sets of sharp pointed disks that score or cut muscle fibers without tearing. Irregular pieces of meat can be shaped and “knitted” together with this machine.

Cube Meat. Any meat that has been cut into uniform pieces. See Kabob and Brochette Meat.

Culotte. A term used to refer to the flat, triangular-shaped muscle (*biceps femoris*) that lies immediately beneath the surface fat of the top butt. It can be cut into steaks or cooked in one piece. It is sold fat-on and defatted.

Cured. Meat products that have been infused with special saline solutions and ingredients to enhance flavor and color, and extend shelf life. Commonly called “corned” when referring to a cured beef item (e.g., Corned Beef).

Cutlet, Poultry. Cutlets may be either slices from a whole muscle or they may be fabricated. In either instance the labeling for the cutlet must properly describe it, e.g., poultry cutlet chopped and formed.

Dark Meat. Drumstick, thigh, thigh trim meat, and dark trim meat of chickens and turkeys.

Deckle. Fat and lean lying between bone and the main muscle of the brisket.

Delmonico Steak. A boneless steak cut from the beef rib (lip on or lip off).

Denuded. Meat cuts that have had practically all surface fat removed. Also referred to as Peeled.

Denver Ribs. The name given to the lamb spareribs specially prepared from Item No. 209.

Diaphragm. The muscle that supports the viscera (inner organs) of an animal and is commonly referred to in beef as an outside skirt. See Item No. 121C.

Diced. See Cube Meat.

Dorsal to. Toward the back of the carcass, upper or top line.

Dressed. The cleaned, defeathered and eviscerated poultry that is ready for sale. Also termed ready-to-cook (RTC).

Dry Aged. Fresh meat cuts that have been stored (without vacuum packaging) for various periods of time under controlled temperatures, humidity, and air flow to avoid spoilage and ensure flavor enhancement, tenderness, and palatability. Prior to cutting or trimming, a dry-aged product will customarily have a firm, hard surface on exposed edible tissue.

Duck Press. A cooking tool that uses pressure to extract the juices from the carcass of fowl.

Edible By-Products. The edible organs, fat, and glands of a meat animal. Included are heart, tongue, liver, pancreas, thymus (beef and veal sweetbreads), kidney, spleen (melt), brains, stomach walls (tripe), hog intestines (chitterlings), and testicles (fries). See Variety Meats.

End Cuts. Cuts made from the ends of primal or sub-primal cuts. Ends often lack the uniformity of the adjacent cuts.

End to End. A requirement that includes all cuts made from the primal or sub-primal cut being sliced.

Enzyme. A complex protein compound produced by animals and plants that has the ability to accelerate organic reactions.

Establishment Number. Number granted an establishment or plant when it complies with all requirements for federal or state inspection, and which identifies the processing plant wherever found.

Evisceration. The process of removing the internal organs.

Export Rib. A commonly used industry term for a bone-in, lip-on beef rib eye. Sometimes referred to as BILO Rib.

Fabricated Cuts. Cuts made from primal and sub-primal cuts. Fabricated cuts can be boneless or bone in.

Fajitas. Boneless meat, sliced into narrow irregular strips from 1.0 inch (25 mm) to 3.0 inches (51 mm) in length. Usually cut from extra-lean, more tender beef and chicken. It can also be marinated. It is a common ingredient in Tex-Mex dishes.

False Lean. The *cutaneous* muscle imbedded in the fat overlying the shoulder area of a pork or beef side. It is exposed when the loin is closely trimmed.

FCS. Food and Consumer Service, USDA (formerly Food and Nutrition Service).

Feather. The horny type structures covering the body of the bird. They are removed from the carcass at the first stage of processing.

Filletts. Boneless slices of lean meat that form portion cuts of uniform size and shape. May be cubed mechanically if specified.

Filet Mignon. A steak cut from a beef tenderloin.

Finger Meat. Intercostal meat between the ribs. Also referred to as Rib Fingers.

Flanken. Kosher or non-Kosher beef used for soup meat or boiled beef. It is usually cut from the plate, brisket, chuck, short ribs, or corner piece from a fabricated rib.

Flap. See Item No. 185A. See also Item No. 116G.

Flat. See Item No. 171B.

Flat Iron. A name given to the *infraspinatus* muscle of the Clod after the connective tissue or shoulder tendon has been removed. See Item No. 114D. See also Item No. 1114D.

FLO. Fat Limitation Options.

Foie Gras. Any fattened fowl liver, most common varieties are duck and goose.

Forequarter. The anterior portion of a beef side, including ribs 1 through 12.

Foresaddle. Unsplit forequarter of a veal or lamb carcass.

Formed, Molded, Pressed. Chunks of meat, including sections, may be formed, molded, and pressed to make roasts, rolls, logs, etc.

Formula-Fed Veal. See Special-Fed Veal.

Free Range. Chickens or turkeys that are raised on a farm and allowed unlimited access to the area outside the grow-out houses. Free range chickens are usually part of small flocks and may eat only simple mixtures of grains and what they forage.

Freezer Burn. Discoloration due to loss of moisture and oxidation in freezer-stored meats.

Frenched. The process by which the bone is exposed after removing the intercostal meat (the meat between the bones), and/or the lean and fat surrounding it to provide a decorative appearance.

Fresh. Refers to meats that have not been canned, cured, smoked, or cooked. In order for poultry to qualify as fresh, however, in addition to the above, the product must never have been frozen.

Frozen. Refers to meat that has been reduced in temperature to below the freezing temperature of meat (<28°F).

Fry. To cook in fat or oil. Applied especially (1) to cooking in a small amount of fat, also called pan-frying; and (2) to cooking in a deep layer of fat, also called deep-fat frying.

Fryer. A young chicken produced for meat. A term often used interchangeably with “broiler.”

FSIS. Food Safety and Inspection Service, USDA.

Further-Processed Poultry Products. Poultry products prepared by cooking, smoking, grinding, deboning, dehydrating, or otherwise processing beyond the cut-up stage so as to change form, appearance, texture, or to keep quality. Further-processed products include nuggets, patties, hot dogs, pot pies, and hundreds of other products.

Giblets. The liver, heart, and gizzard of a poultry carcass. Although often packaged with them, the neck of a bird is not a giblet.

Gizzard. A bird’s second stomach.

Grade. USDA designation that indicates quality or yield of meat. See Quality Grade and Yield Grade.

Gristle. Inedible tough elastic tissue or cartilage.

Gross Weight. Refers to the weight of products plus their packaging and packing materials, including the shipping container and closure materials such as strapping.

Grow-Out House. Building used for brooding and raising broilers and turkeys.

HACCP. Acronym for Hazard Analysis and Critical Control Points (pronounced “hassup”). Meat, poultry, and seafood companies operate under this science-based food safety system. An explanation of the system is found in the front section of the *Guide*.

Halal and Zabiah Halal. Meat and poultry products slaughtered and prepared in accordance with Islamic law.

Ham. Meat from the hind leg of pork that has been cured and smoked.

Ham, “Country Style.” A dry-cured, smoked ham. Called “country ham” when produced in a rural area, and called “country-style ham” if produced elsewhere.

Ham, Fresh. See Item No. 401.

Ham, Water Added. Cooked ham with a minimum protein fat-free (PFF) value of 17.0. (Typically 10 percent or less water added.)

Hanging Tender. The portion of the diaphragm muscle that is attached to the back region of the last rib. See Item No. 140.

Hatchery. A facility housing large egg incubators in which baby chicks are hatched.

Heel. A group of small muscles located in the lower portion of the outside round (adjacent to the femur bone). Also known as horseshoe. The mouse is one of the muscle groups that makes up the heel. See Mouse.

Hen. The adult female of several species of poultry.

Hindquarter. The posterior portion of the beef side remaining after severance from the 12th-rib forequarter.

Hindsaddle. Unsplit hindquarter of a veal or lamb carcass.

Hip. Sirloin portion of the hindquarter. Also referred to as the loin end. See Item Nos. 181, 182.

HRI. Hotels, Restaurants, and Institutions. Used as a synonym for the foodservice industry.

Hump Meat. The dorsal portion of the *rhomboideus* muscle of the beef chuck. Most prominent in *Bos Indicus* breeds of cattle.

IM. When “IM” appears with the name of an item, it designates that the roast or steak is composed of one muscle. Variation of quality will be eliminated since IM cuts will yield highly uniform slices as compared to multiple muscle cuts. When portioning IM cuts, they should be sliced at an approximate right angle to the grain (direction of muscle fibers).

Injected. Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Pumped or “Processed With.”

Inspection Mark of Meat Products. Official stamp on federally or state-inspected and/or labeled meat products. Each inspected meat product, or its immediate

container, shall bear the mark of inspection and the number of the establishment where it was last processed. See Establishment Number.

IQF. Individually quick frozen. Refers to cuts that have been individually frozen at extremely low temperatures immediately after processing.

Japanese Quail. A type of quail that are prolific egg producers and raised primarily for this purpose.

Kabob. Boneless dices of meat that are generally placed on skewers and grilled. Also referred to as Brochette Meat and Cube Meat.

Kansas City Steak. Strip loin steak. Can be either bone in or boneless. Also referred to as a New York Steak. See Item Nos. 1179, 1180B.

Kassler Rib. Smoked bone-in pork loin.

Kosher. Meat from animals slaughtered under Rabbinical supervision.

Kosher Style. Used in reference to pure beef sausage and corned beef that is seasoned with garlic and spices, imparting a flavor similar to real Kosher products. This term is illegal for use in advertising or product description in a number of states.

Laid-Out Pack. A portion, single thickness on separating sheets or boards.

Leaf Fat. A high-quality fat lining from the abdominal wall in pork, commonly called kidney fat in beef and lamb.

Lifter Meat. See Blade Meat.

Liquid Tenderization. To use any enzymatic solutions to tenderize meat cuts.

Live Weight. Weight of the live animal.

Loin End. See Hip.

London Broil. Applies to a variety of beef cuts, usually boneless that can be broiled and then thinly sliced.

Long Island Duckling. Early production of ducklings in the United States originated on Long Island and the ducklings came to be identified as those from this region. They were produced from strains of white pekin ducks that were imported from China. The designation Long Island Duckling is geographically restricted to ducklings that have been raised on Long Island, New York. Today, white pekin ducklings are primarily raised in the Midwest and Western sections of the country and may sometimes be referred to as Long Island Style Ducklings.

Marbling. Intramuscular fat; flecks of fat within the lean. It is an important factor affecting quality in meat. Marbling enhances palatability by increasing juiciness and flavor.

Marinate. To be labeled “marinated,” a product must use a marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected in order to enhance taste, tenderness, or other sensory attributes such as color or juiciness.

Market Weight. The weight of the chicken after it has been processed (defeathered, eviscerated, and cleaned). Also termed dressed weight or ready-to-cook (RTC) weight.

Marrow. An edible, fatty substance found in the center of bones.

Marrow Bones. Refers to the large round bones and shank bones of the round and chuck (excluding knuckle bones), which contain significant amounts of marrow. The bones are usually cut into shorter pieces to expose the marrow.

Medallion. Usually small, round slices of meat. Also referred to as Tournedos when cut from beef tenderloins.

Medial. Toward the median plane that divides the carcass vertically into left and right sides.

Milk-Fed Veal. See Special-Fed Veal.

Mock Tender. See Chuck Tender.

Mouse. *Digital flexor* muscles found in the heel.

MSP. Mechanically separated poultry. This refers to poultry raw materials or food products made by mechanically separating bone from muscle tissue of carcasses and parts of poultry carcasses. MSP must be declared as mechanically separated chicken or turkey on the label.

Mutton. Meat removed from sheep carcasses that are considered physiologically mature (absence of break joints).

Nature-Fed Veal. See Special-Fed Veal.

Navel. Short plate. See Item No. 121.

Necks of Beef. The portion of chuck located above the 1st rib bone, blade, and arm bones.

Needled, Needling. A tenderizing process involving penetration of muscles by closely spaced thin blades with sharpened ends that cut muscle fibers into short segments. Also referred to as Pinned.

Net Weight. Weight of the contents of a container after the weight of packaging and packing materials has been deducted.

New York. Different regions of the country use the term “New York” to refer to either bone-in or boneless beef strip loins or steaks. See Kansas City Steak.

New York-Dressed. Fowl with only the blood and feathers removed. Does not apply to turkeys.

New York Style Round. Primal round with the sirloin tip (knuckle) removed.

No Roll. Refers to beef carcasses and cuts that have not been officially graded and identified by USDA. The quality grade is usually lower than Select.

Off Condition. Meat and/or meat products that are unwholesome.

Onglet Steak. Another name for the Hanging Tender Steak. See Item No. 1140.

Paddle Bones. The transverse processes of the lumbar vertebrae of pork loins. See Item No. 424. The transverse processes are also referred to as finger bones in pork and other species.

Panbroil. To cook uncovered in a frying pan. The fat is poured off as it accumulates.

Panfry. To cook in a small amount of fat.

Papain. Enzyme obtained from juice of the papaya. Its enzymatic action breaks down the protein in meat and creates a tenderizing effect.

Parts. Ready-to-cook chicken legs (thighs and drumsticks), breasts, or wings.

Pectoral Meat. Those various muscles usually associated with the beef brisket and plate and also found in the pork shoulder.

Peeled. See Denuded.

Peeled Tender of Beef (Wedge Fat In). See Item No. 189B.

Petite Tender. The *teres major* muscle of the clod. See Item No. 114F.

PFF. Protein, Fat-Free. Refers to a formula used by USDA to calculate the amount of added moisture in cured meat products.

Pickled. See Cured.

Pigeon. A mature squab. Not readily available for food-service. The meat is tough, and the skin is coarse textured.

Pinned. See Needled.

Plate Piece. See Corner Piece.

Porterhouse Tails. Portions of the flank muscles trimmed from short loins or strips. Also referred to as Steak Tails.

Portion Control Cuts. Items that have been cut, sliced, or formed to specified weights or thicknesses.

Posterior to. Toward the rear of the carcass, behind.

Poussin. A baby chicken raised on grain products.

Practically Free of Fat. Terminology used to describe a meat cut on which there is no practicably trimmable fat present.

Precooked. Products that have been cooked but may require reheating or additional cooking prior to eating.

Primal Cuts. Basic major cuts into which carcasses and sides are separated.

“Prime” Rib. This term refers to a beef rib roast and does not refer to the quality grade of that roast. It is a generic description.

Protein. A nutrient. Foods of animal origin are the best source of high biological quality, complete protein because they contain the 8 essential amino acids in the proportions necessary to build, maintain, and repair the body tissues and strengthen its defense mechanism against infection and disease.

P.S.E. Pale, Soft, and Exudative pork. This pork yields undesirable-looking fresh and cured cuts. When detected, PSE meat is usually processed into sausage.

PSMO. Peeled beef tender, side muscle on. See Item Nos. 189A, 189B.

PSO. Purchaser Specified Option.

Pullman Style. Usually refers to a meat product packed into a long container (usually rectangular or square).

Pullet. A young female chicken before she begins to lay eggs.

Pumped. See Injected.

Purge. The juices exuded from fresh, cooked, and cured meat cuts after they are packaged and which remain in the package at the time of opening.

Quality Grade. Each grade denotes a specific level of quality as determined by the USDA.

Ranch Steak. A name given to the clod heart when prepared into steaks. See Item No. 1114E.

Ratite. A large flightless bird having a flat breastbone. Common ratites are ostriches, emus, and rheas. Since these birds are slaughtered and processed like livestock, they are designated as livestock by the USDA but not included in this publication.

Ready-to-Cook (RTC). Dressed, whole-bodied carcass or parts ready for the consumer to cook.

Rib Fingers. See Finger Meat.

Riblets. Associated with pork (see Item No. 424), but may also be harvested from other species. The term *riblets* is sometimes used by foodservice operators to describe items harvested from other species.

Rooster. See Cock.

Sausage. Comminuted meat products prepared with meat or meat by-products and seasoned with spices (salt, pepper, etc.) in small amounts. Sausage products may be cooked or uncooked and smoked or unsmoked.

Sauté. A method of cooking meat in a skillet or pan while in the presence of a small amount of cooking oil. Meat pieces should be tender and cut very thin because cooking time is short.

Scotch Tender. See Chuck Tender.

Sear. To brown surface of meat by brief application of intense heat.

Sectioned and Formed. A meat product that consists of entire muscles (or muscle systems) that are closely trimmed, massaged, and then formed into a desired shape. Sectioned and formed hams are an example of this product type.

Shell Loin. Bone-in strip loin. See Item Nos. 175, 179.

Shell Steak. Steak made from one of the shell loins or bone-in strip loin.

Shin, Shins of Beef. Hindshank and/or foreshank. The hock bones shall be removed.

Shoulder Rose. The *cutaneous* muscle of the clod. See Item No. 114.

Shrink. This term refers to the weight loss from meat/meat products that may occur throughout the product's life (slaughter to consumer).

Shrink Wrap. Using plastic self-adhering wrapping material to tightly conform to the shape of meat or cartons.

Side. One matched forequarter and hindquarter or one half of a meat animal carcass.

Simmer. To cook in liquid at a temperature of approximately 185°F. Bubbles form slowly and break below the surface.

Sirloin. That portion of the beef hindquarter remaining after the round, short loin, and flank are removed. Steaks cut from this item are called sirloin steaks. Also referred to as Hip.

Sirloin Tip. Beef knuckle. See Items Nos. 167 and 167A.

Sirloin Tip Steak. Refers to a steak cut from the knuckle (sirloin tip). See Item Nos. 1167, 1167A.

Smoke. The process of treating or curing meat with smoke as both a flavoring and a preservative.

Smoked. Meat cuts that have been exposed to the dry smoke of hardwoods, or that have had liquid smoke applied externally or as a cure ingredient.

Snude. The fleshy or cartilaginous variable serrated-shaped appendage on the head of a turkey.

Soy Added. Refers to the addition of hydrated soy protein to a meat product.

Special-Fed Veal. Beef/dairy animals that are fed scientifically controlled liquid diets that produce pale fine-textured meat. Generally slaughtered at 15 to 20 weeks of age. Also referred to as Formula-Fed, Milk-Fed, or Nature-Fed Veal.

SRM. The acronym for Specified Risk Materials. An explanation of the term appears in the front section of the *Guide*.

Steak-Ready. A primal or sub-primal cut that has been trimmed in such a manner that steaks may be portioned from it without substantial further trimming.

Steak Tails. See Porterhouse Tails.

Steamboat Round, Steamship Round. See Cafeteria Round and Baron of Beef.

Stir Fry. A method of cooking small pieces of meat in a small amount of cooking oil over intense heat, usually in a wok. The meat is stirred constantly during cooking and is cooked for a brief time.

St. Louis Style Spare Ribs. Spareribs with the brisket bone removed. See Item No. 416A.

Sub-Primal Cuts. Smaller cuts derived from primal cuts.

Tenderloin (Chicken). The inner pectoral muscle that lies adjacent to the rib cage parallel to the breast bone.

Texas Ribs. Beef back ribs. See Item No. 124.

Tiger Muscle. The *multifidus dorsi* muscle found on the dorsal side of the boneless pork loin. See Item Nos. 413C, 414.

Top Sirloin Butt (Bone-In). Item No. 184 with the bone remaining.

Tournedos. See Medallion.

Tri-Tip. Also known as the triangle. See Item Nos. 185C, 185D.

Trichinae Certified Pork. Pork that has been specially processed to be certified by USDA as being trichinae-free.

Trimmed Corner Piece. See Corner Piece. This cut is prepared from a corner piece by removing the fat cover and first layer of lean.

TSP. Trisodium phosphate, a solution permitted as use for an antimicrobial agent on poultry.

UPC. The acronym for Universal Product Code. A bar code and numbering codification system used to identify products by electronic devices for inventory control and pricing.

USDA. United States Department of Agriculture.

USDA Grade A. A symbol applied to chickens or turkeys that have passed inspection by U.S. Department of Agriculture officials and meet certain high standards of quality, size, and appearance criteria.

Vacuum Aging. Aging in plastic packaging from which air has been removed.

Vacuum Packed. Refers to the process of encasing meat cuts in bags or pouches fabricated from laminated plastic, evacuating air from the bags and sealing them for extended refrigerated storage.

Variety Meats. See Edible By-Products.

Veal. See Calf.

Vein Steak. Steak cut from the hip end of the sirloin strip or short loin showing a piece of connective tissue separating the loin eye (*longissimus dorsi*) from the small muscle (*gluteus medius*), which lies immediately beneath the surface fat. The connective tissue forms an irregular half-moon shape. Also referred to as Veiny.

Ventral to. Toward the lower surface of the carcass, away from the back.

VPP. Vegetable protein product. A vegetable product that has been processed into granules or flakes, forming a rehydrated product similar in texture to the meat product with which it is incorporated. Commonly referred to as TVP (textured vegetable protein).

Water Added. USDA labeling term that identifies a meat cut that has been injected with cure solution in excess of the amount lost during the curing and smoking process, thus yielding a cut that weighs more than the original uncured weight. There are differences in label requirements from various other products to which water has been added.

Wet Aging. See Vacuum Aging.

White Meat. Meat from the breast, wing, or scapula of turkeys and chickens. No skin is included.

Whole Chicken. Ready-to-cook chicken that is not cut-up, includes giblets and meat.

Wild Duck. Wild ducks, such as Mallard, Canvasback, Teal, Widgeon, etc., are protected by law under international migratory bird treaties.

Wild Goose. Wild geese such as those from Canada are protected by law under international migratory bird treaties.

Wishbone Portion (Pulley Bones). The wishbone portion consists of the pulley bones together with their covering muscle and skin excluding the neck skin. The portion may be produced from any whole breast. The portion includes the *hypocleidium* end of the wishbone, and the separation occurs along a line approximately halfway between the wishbone and the *sternal spine* to the point where the wishbone joins the shoulder.

WOG. Term given to broilers sold without giblets and neck.

Yield Grade. These grades are designed to identify carcasses for differences in cutability or yield and are applied by the USDA Grading Service.

Young Meat Chickens. Although usually referring to broilers, this category includes broilers (more than 90 percent of the young meat chickens category), young roasters, Cornish game hens, capons, and certain other special types of young poultry meat.

Young Roaster Chicken. A broiler that is 6 to 8 pounds, ready-to-cook, sold fresh or frozen through grocery retail. The broiler is sold either whole or cut-up.



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

NUTRITION INFORMATION

We hope you will find the Nutrition Information Section to be a valuable aid in menu planning and in responding to customers' nutrition questions.

Since portion sizes vary accordingly to a customer's cost or menu requirements, the nutrition information is expressed in a 1.0 oz cooked format. This should make it easier to convert the data to foodservice portions. We have chosen to use cooked rather than raw product data because it is anticipated that users of *The Meat Buyer's Guide* would wish to inform their customers based upon the nutrient profile of the product as served rather than as purchased. Since variations may exist in the trim or internal fat in served portions, the information is provided on a separable lean basis. The data listed, however, does not account for any added ingredients, seasonings, or sauces that may be used in the preparation or presentation of the meat products described.

As an aid to users of *The Meat Buyer's Guide*, the North American Meat Processors Association (NAMP) is pleased to include this section on nutrition information.

Nutrition has become an important consideration for providers and end-users alike. The Food and Drug Administration (FDA) of the Department of Health and Human Services, as mandated by law, and the Food Safety and Inspection Service (FSIS) of the Department of Agriculture, in a voluntary effort, in cooperation with one another, have implemented nutrition labeling regulations in retail stores to provide meaningful as well as understandable nutritional information. In addition to the regulations, both agencies will embark on a broad-based educational program to help consumers understand and make use of the nutrition information so that they may lead more healthful lives.

In preparing this section, NAMP is indebted to the National Cattlemen's Beef Association's Center for Quality staff for their help. NAMP also acknowledges the contributions made by the United States Department of Agriculture and its Food and Consumer Services' Human Nutrition Information Service, which is responsible for the publication of the Agriculture Handbook No. 8 Series.

In some instances, the foodservice products described in the Institutional Meat Purchase Specifications, upon which *The Meat Buyer's Guide* is based, do not correlate directly with the retail descriptions of the products used in the Agriculture Handbook. Accordingly, there may be some minor variations in the nutrient profiles of the products contained herein. Any variations, however, should not be significant enough to affect the general application of the information. Further, the nutrient profiles that follow may need to be reconsidered as more information about trim specifications and consumer usage patterns

As a guideline, in order to approximate the cooked weight of your raw serving, multiply the raw ounces weight by 0.75 (75 percent) to obtain the cooked weight. (Some variations may occur due to cooking times and temperatures.) Then simply multiply the 1.0 oz. nutrient data in the tables by the cooked weight of your portion to obtain the information for that particular menu item.

becomes available. Included in our profiles are the minerals iron, zinc, sodium, and calcium, and the vitamins riboflavin and thiamin. Lipids or fatty acids included are saturated, monounsaturated, polyunsaturated, and, of course, cholesterol. Carbohydrates and vitamins A and C were not included because their amounts are not significantly different from zero for fresh meat. An explanation of terms and abbreviations is offered on the adjacent page.

EXAMPLE

1180A Beef Strip Loin Steak, 12.0 oz. raw

Convert raw to cooked weight: $12.0 \text{ oz.} \times 0.75 \text{ oz.} = 9.0 \text{ oz.}$

From the tables: $9.0 \text{ oz.} \times 59 \text{ total calories per oz.} = 531 \text{ total calories for this portion}$

Explanation of the Nutrition Section

TERMS AND ABBREVIATIONS

UNITS OF MEASURE

1.0 oz.	=	28.35 grams
1.0 lb.	=	453.6 grams
oz.	=	ounce
lb.	=	pound (16.0 oz.)
g	=	gram
mg	=	milligram (1/1000 of a g)

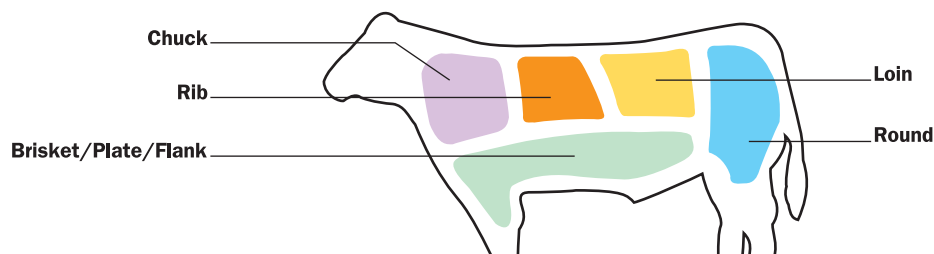
LIPIDS OR FATTY ACIDS*

SFA	=	saturated fatty acid
MUFA	=	monounsaturated fatty acid
PUFA	=	polyunsaturated fatty acid
CHOL	=	cholesterol
Total Fat	=	total Fat represents all fatty acids including fats not individually listed.
1 g Total Fat	=	9 Calories

*For simplification, fatty acids may be referred to as fat.

AH	Agriculture Handbook, published by the USDA's Food Nutrition and Consumer Services.
AH8	The Composition of Foods is reported in the Agriculture Handbook No. 8 Series. Twenty-two various food groups are covered. Each food group is designated by a certain number. Beef Products, for example, are listed in AH 8-13, Pork Products in AH 8-10, and Lamb, Veal, and Game Products in AH 8-17.
Composite	The composite nutrient data for beef, lamb, veal, and pork are based on the nutrient profile of the entire carcass. Nutrient profiles of individual cuts may differ somewhat from that of the carcass.
IMPS	Institutional Meat Purchase Specifications, prepared by the Livestock and Seed Program, Standardization Branch, of the USDA's Agricultural Marketing Service (AMS). <i>The Meat Buyer's Guide</i> , published by the North American Meat Processors Association (NAMP), is a pictorial representation of items in the IMPS. The numeric designations appearing under the IMPS column on each chart are the identifying numbers for the meat cuts described. The various meat cuts are often referred to by this IMPS or NAMP number.
USDA	United States Department of Agriculture.

IMPS	DESCRIPTION	USDA AH 8-13 PAGE	TOTAL CALORIES	CALORIES FROM TOTAL FAT
100	Composite <i>Cooked</i>	60	61	25
112A	Beef Ribeye Roll, Lip-On, Eye, Loin end, 0 inch trim, Choice, <i>Broiled</i>	144	64	30
114A	Beef Chuck, Shoulder Clod Roast, <i>Braised</i>	96	61	21
120	Beef Brisket, Boneless, Deckle-Off, Whole, <i>Braised</i>	75	69	33
123A	Beef Short Plate, Short Ribs, Choice, <i>Braised</i>	199	84	46
135A	Beef for Stewing, <i>Beef Composite</i>	60	61	25
136	Ground Beef-80/20 <i>Broiled, Medium</i> (From Nutrient Values of Muscle Foods)		76	46
136	Ground Beef-85/15 <i>Broiled, Medium</i> (From Nutrient Values of Muscle Foods)		68	37
136	Ground Beef-90/10 <i>Broiled, Medium</i> (Extrapolated from Handbook 8-13)		56	27
	Combinations of beef with carrageenan, oat bran, or other vegetable proteins are also available			
167A	Beef Round, Knuckle, Peeled, <i>Roasted</i>	259	52	18
168	Beef Round, Top Inside, <i>Broiled</i>	283	51	13
171B	Beef Round, Outside, Bottom Round, <i>Braised</i>	221	59	21
171C	Beef Round, Eye of Round, <i>Roasted</i>	242	48	13
184	Beef Loin Top Sirloin Butt, <i>Broiled</i> No roasted data available	355	55	18
193	Flank Steak, Choice, 0 inch trim, <i>Broiled</i>	121	59	26
1112	Beef Rib, Ribeye Roll Steak, Eye, Loin end, Choice, 0 inch trim, <i>Broiled</i>	144	64	30
1174	Beef Loin, T-Bone Steak, Short-Cut, Choice, <i>Broiled</i>	300	61	26
1180A	Beef Loin, Strip Loin Steak, Extra Short-Cut, Boneless, <i>Broiled</i>	312	59	24
1184B	Beef Loin, Top Sirloin Butt Steak, Center Cut, Boneless, <i>Broiled</i>	355	55	18
1189A	Beef Loin, Tenderloin Steak, Side Muscle On, Defatted, <i>Broiled</i>	334	60	26
1190A	Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned, <i>Broiled</i>	335	58	24



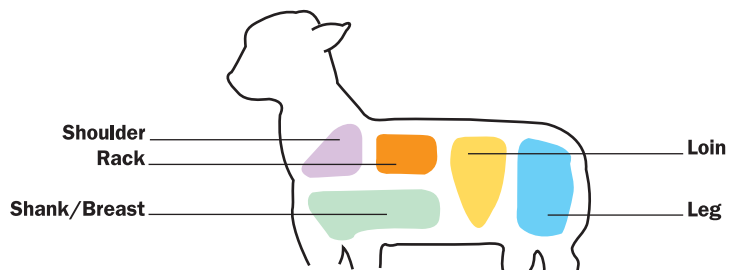
TOTAL FAT G	SFA G	MUFA G	PUFA G	CHOL MG	PROTEIN G	CALCIUM MG	IRON MG	SODIUM MG	ZINC MG	RIBO-FLAVIN MG	THIAMIN MG	IMPS
2.81	1.07	1.18	0.10	24	8.38	2.33	0.85	19	1.96	0.07	0.03	100
3.31	1.34	1.40	0.09	23	7.94	3.67	0.73	20	1.98	0.06	0.03	112A
2.35	0.85	0.98	0.09	29	9.36	2.67	1.07	19	2.45	0.08	0.02	114A
3.62	1.29	1.66	0.11	26	8.43	1.67	0.80	20	1.95	0.06	0.02	120
5.14	2.19	2.26	0.16	26	8.71	3.00	0.95	17	2.21	0.06	0.02	123A
2.81	1.07	1.18	0.10	24	8.38	2.33	0.85	19	1.96	0.07	0.03	135A
5.06	1.99	2.22	0.19	25	7.12	3.00	0.63	22	1.54	0.06	0.01	136
4.07	1.60	1.78	0.15	24	7.36	3.00	0.67	22	1.56	0.07	0.02	136
3.04	1.22	1.32	0.13	23	7.27	2.00	0.72	22	1.61			136
					No comparable data available							
1.95	0.68	0.78	0.08	23	8.13	1.33	0.83	18	2.00	0.08	0.03	167A
1.39	0.48	0.54	0.06	24	8.98	1.67	0.82	17	1.58	0.08	0.03	168
2.32	0.78	1.02	0.09	27	8.95	1.33	0.98	14	1.55	0.07	0.02	171B
1.39	0.50	0.59	0.04	20	8.21	1.33	0.55	18	1.34	0.05	0.02	171C
2.04	0.79	0.87	0.08	25	8.60	3.00	0.95	19	1.85	0.08	0.04	184
2.87	1.23	1.15	0.11	19	7.67	2.00	0.73	23	1.36	0.05	0.03	193
3.31	1.34	1.40	0.09	23	7.94	3.67	0.73	20	1.98	0.06	0.03	1112
2.94	1.18	1.18	0.11	23	7.97	2.00	0.85	19	1.53	0.07	0.03	1174
2.66	1.02	1.07	0.09	22	8.11	2.33	0.70	19	1.48	0.06	0.03	1180A
2.04	0.79	0.87	0.08	25	8.60	3.00	0.95	19	1.85	0.08	0.04	1184B
2.85	1.06	1.07	0.11	24	8.00	2.00	1.01	18	1.58	0.08	0.04	1189A
2.69	1.01	1.02	0.10	24	8.00	2.00	1.01	18	1.58	0.08	0.04	1190A

The above Data are for a 1.0 oz. portion, cooked, separable lean only. Computed on an all grades basis using the most recent USDA Handbook 8-13 data for separable lean only (0.25 inch fat trim except where otherwise noted).

The all grades basis is a combination of Prime, Choice, and Select USDA quality grades weighted by their market proportions.

LAMB NUTRITION INFORMATION

IMPS	DESCRIPTION	USDA AH 8-17 PAGE	TOTAL CALORIES	CALORIES FROM TOTAL FAT
200	Composite, <i>Cooked</i>	34	58	24
208	Shoulder, Square-Cut, Boneless, Tied, <i>Roasted</i>	72	58	27
210	Foreshank, <i>Braised</i>	40	53	15
234	Leg, Boneless, Tied, <i>Roasted</i>	44	54	20
295A	Lamb for Kabobs Cubed for Stew or Kabob, Leg and Shoulder, <i>Broiled</i>	91	53	19
296	Ground Lamb, <i>Broiled</i>	93	80	50
245	Sirloin, Boneless, <i>Roasted</i>	52	58	23
1204C	Rib Chops, Frenched, <i>Broiled</i>	63	67	33
1207	Shoulder Chops, <i>Broiled</i>	71	60	27
1232A	Loin Chops, <i>Broiled</i>	57	61	25



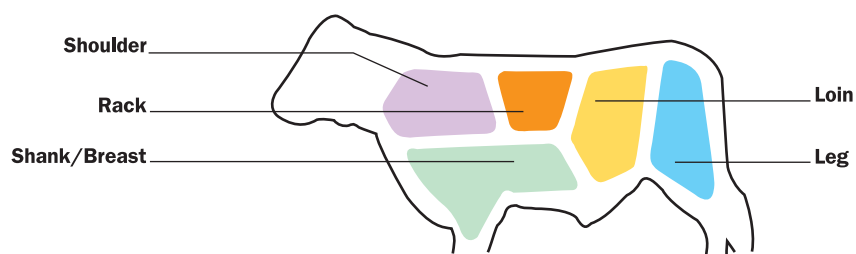
LAMB NUTRITION INFORMATION

TOTAL FAT G	SFA G	MUFA G	PUFA G	CHOL MG	PROTEIN G	CALCIUM MG	IRON MG	SODIUM MG	ZINC MG	RIBO- FLAVIN MG	THIAMIN MG	IMPS
2.70	0.96	1.18	0.18	26	8.00	4.33	0.58	21	1.49	0.08	0.03	200
3.05	1.16	1.24	0.27	25	7.07	5.33	0.60	19	1.71	0.07	0.03	208
1.71	0.61	0.75	0.11	30	8.79	5.67	0.64	21	2.45	0.05	0.01	210
2.19	0.78	0.96	0.14	25	8.02	2.33	0.60	19	1.40	0.08	0.03	234
2.08	0.74	0.84	0.19	26	7.95	3.67	0.66	22	1.63	0.08	0.03	295A
5.57	2.30	2.36	0.40	27	7.01	6.33	0.51	23	1.32	0.07	0.03	296
2.60	0.93	1.14	0.17	26	8.03	2.33	0.62	20	1.37	0.09	0.03	245
3.67	1.32	1.48	0.34	26	7.86	4.67	0.63	24	1.49	0.07	0.03	1204C
2.97	1.10	1.20	0.27	26	7.68	5.67	0.62	23	1.87	0.08	0.03	1207
2.76	0.98	1.21	0.18	27	8.50	5.33	0.57	24	1.17	0.08	0.03	1232A

The above Data are for a 1.0 oz. portion, cooked, separable lean only. Computed using data from USDA Handbook 8-17 (1989), from USDA Choice grade domestic lamb weighted by the proportion of the market share for each yield grade. Surface fat trimmed to 0.25 inch.

VEAL NUTRITION INFORMATION

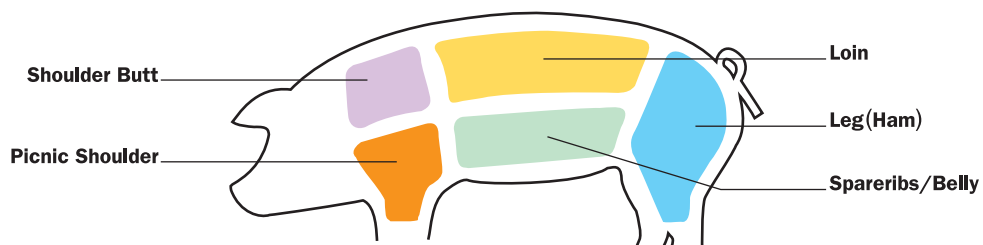
IMPS	DESCRIPTION	USDA AH 8-17 PAGE	TOTAL CALORIES	CALORIES FROM TOTAL FAT
300	Composite, <i>Cooked</i>	123	55	17
310B	Veal Chuck, Shoulder Clod Roast, <i>Roasted</i>	159	46	15
349A	Veal Leg, Top Round, Cap-Off, <i>Roasted</i>	135	43	9
395	Veal for Stewing, Cubed for Stew, Leg and Shoulder, <i>Braised</i>	173	53	11
396	Ground Veal, <i>Broiled</i>	175	49	19
1306A	Veal Rack, Rib Chops, Frenched, Rib, <i>Roasted</i>	147	50	19
1332	Veal Loin, Loin Chops, Loin, <i>Roasted</i>	141	50	18
1336	Veal Cutlets, Leg, Not Breaded, <i>Pan-Fried</i>	134	52	12



TOTAL FAT G	SFA G	MUFA G	PUFA G	CHOL MG	PROTEIN G	CALCIUM MG	IRON MG	SODIUM MG	ZINC MG	RIBO- FLAVIN MG	THIAMIN MG	IMPS
1.86	0.52	0.67	0.17	33	9.04	6.67	0.33	25	1.44	0.10	0.02	300
1.65	0.65	0.61	0.12	31	7.40	7.67	0.33	26	1.22	0.09	0.02	310B
0.96	0.35	0.34	0.08	29	7.95	1.67	0.26	19	0.87	0.09	0.02	349A
1.22	0.37	0.39	0.13	41	9.90	8.00	0.41	26	1.70	0.11	0.02	395
2.14	0.86	0.80	0.16	29	6.91	4.67	0.28	23	1.10	0.08	0.02	396
2.11	0.59	0.75	0.19	32	7.30	3.33	0.27	27	1.27	0.08	0.02	1306A
1.97	0.73	0.71	0.16	30	7.46	6.00	0.24	27	0.92	0.09	0.02	1332
1.31	0.37	0.47	0.12	30	9.40	2.00	0.25	22	0.96	0.10	0.02	1336

The above Data are for a 1.0 oz. portion, cooked, separable lean only computed using data from USDA Handbook 8-17 (1989). Surface fat is minimal in most cases. The information was derived from averaging USDA Choice grade special-fed veal with an equal number of USDA Good grade bob veal calves. Due to the weight differences in the two types of animals, the data was computed by weighting the average to reflect 85 percent special-fed and 15 percent bob veal.

IMPS	DESCRIPTION	USDA AH 8-10 PAGE	TOTAL CALORIES	CALORIES FROM TOTAL FAT
400	Composite, Cooked	27	60	24
402C	Pork Fresh Ham, Boneless, Trimmed, Tied, Leg (Ham) Whole, Roasted	39	60	24
414	Pork Loin, Canadian Back, Loin, Whole, Roasted	55	59	25
415A	Pork Tenderloin, Side Muscle Off, Roasted	125	46	12
416A	Pork Spareribs, St. Louis Style, Separable Lean and Fat, Braised	157	113	77
422	Pork Loin, Back Ribs, Separable Lean and Fat, Roasted	57	105	75
435	Diced Pork, Composite Cooked	27	60	24
496	Ground Pork, Cooked	159	84	53
1412A	Pork Loin Chops, Center-Cut, Chine Bone Off, Broiled	75	57	21
1412B	Pork Chops, Center-Cut, Boneless, Broiled	135	58	20



TOTAL FAT G	SFA G	MUFA G	PUFA G	CHOL MG	PROTEIN G	CALCIUM MG	IRON MG	SODIUM MG	ZINC MG	RIBO-FLAVIN MG	THIAMIN MG	IMPS
2.74	0.97	1.23	0.21	24	8.29	6.0	0.31	17	0.84	0.10	0.24	400
2.67	0.93	1.26	0.24	27	8.33	2.0	0.32	18	0.92	0.10	0.20	402C
2.73	0.99	1.22	0.22	23	8.11	5.0	0.31	15	0.72	0.09	0.21	414
1.36	0.47	0.55	0.12	22	7.97	1.7	0.42	16	0.74	0.11	0.27	415A
8.58	3.15	3.82	0.77	34	8.23	13.3	0.52	26	1.30	0.11	0.12	416A
8.38	3.11	3.81	0.66	33	6.87	12.7	0.39	28	0.95	0.06	0.12	422
2.74	0.97	1.23	0.21	24	8.29	6.0	0.31	17	0.84	0.10	0.24	435
5.88	2.19	2.62	0.53	27	7.28	6.3	0.37	21	0.91	0.06	0.20	496
2.29	0.84	1.03	0.16	23	8.55	8.7	0.24	17	0.67	0.09	0.33	1412A
2.20	0.77	1.02	0.14	23	8.82	8.7	0.23	18	0.67	0.09	0.25	1412B

The above Data are for a 1.0 oz. portion, cooked, separable lean only. The nutrients were computed using data from USDA Handbook 8-10 (1992).

IMPS	DESCRIPTION	USDA AH 8 PAGE	TOTAL CALORIES	CALORIES FROM TOTAL FAT
510	Ham, Honey Cured (Smoked), Partially Boned, Spiral Cut	AH 8-7 39	37	13
539	Pork Belly, Cured and Smoked, Bacon, Sliced, <i>Broiled or Pan-Fried</i>	AH 8-10 190	163	126
550A	Canadian Style Bacon, Cured and Smoked, Sliced, <i>Grilled</i>	AH 8-10 194	52	22
623	Roast Beef, Top Round, Cooked, Choice 0.25 inch trim, separable lean only	AH 8-13 284	60	17
625	Brisket, Boneless, Deckle Off, Corned, <i>Cooked</i>	AH 8-13 412	71	48
703	Beef Liver, Portion Cut, <i>Braised</i>	AH 8-13 393	46	13
705	Calf Liver, Portion Cut, <i>Pan Fried</i>	AH 8-17 232	69	29
716	Beef Tongue, Cooked, <i>Simmered</i>	AH 8-13 407	80	53
800	Frankfurters, Beef and Pork	AH 8-7 33	91	74
801	Bologna, Beef and Pork	AH 8-7 20	89	72
802	Pork Sausage, <i>Cooked</i>	AH 8-7 75	105	79
803	Liver Sausage, <i>Braunschweiger</i>	AH 8-7 24	102	82
804	Salami, Cooked, Beef	AH 8-7 77	72	51
808	Dry Salami, Beef and Pork	AH 8-7 81	119	88
816	Knockwurst	AH 8-7 50	87	71

FURTHER PROCESSED/BY-PRODUCTS NUTRITION INFORMATION

TOTAL FAT G	SFA G	MUFA G	PUFA G	CHOL MG	PROTEIN G	CALCIUM MG	IRON MG	SODIUM MG	ZINC MG	RIBO-FLAVIN MG	THIAMIN MG	IMPS
1.41	0.46	0.67	0.14	13	5.48	2.00	0.22	405	0.55	0.06	0.26	510
13.96	4.94	6.72	1.65	24	8.63	3.35	0.46	452	0.92	0.08	0.20	539
2.39	0.81	1.14	0.23	16	6.88	2.65	0.23	439	0.48	0.06	0.23	550A
1.84	0.63	0.72	0.08	25	10.24	1.00	0.94	13	1.29	0.07	0.02	623
5.38	1.80	2.61	0.19	28	5.15	2.33	0.53	321	1.30	0.05	0.01	625
1.39	0.54	0.18	0.30	110	6.91	2.00	1.92	20	1.72	1.16	0.06	703
3.23	1.20	0.70	0.51	93	8.43	3.33	1.48	37	2.23	0.95	0.07	705
5.88	2.53	2.68	0.22	30	6.23	2.00	0.96	17	1.36	0.10	0.01	716
8.26	3.05	3.88	0.77	14	3.20	3.06	0.33	318	0.52	0.03	0.06	800
8.01	3.03	3.80	0.68	16	3.31	3.31	0.43	289	0.55	0.04	0.05	801
8.83	3.06	3.94	1.08	24	5.57	8.94	0.35	367	0.71	0.07	0.21	802
9.10	3.09	4.23	1.06	44	3.83	2.00	2.65	324	0.80	0.43	0.07	803
5.70	2.39	2.64	0.25	17	4.17	2.00	0.57	328	0.61	0.07	0.04	804
9.75	3.46	4.85	0.91	22	6.48	2.12	0.43	527	0.92	0.08	0.17	808
7.87	2.89	3.63	0.83	16	3.37	3.00	0.26	286	0.47	0.04	0.10	816

The above data are for a 1.0 oz. portion, cooked or prepared as noted.

CHICKEN NUTRITION INFORMATION

DESCRIPTION	SERVING SIZE	CALORIES PER 100 GRAMS	TOTAL FAT G	PROTEIN G	VITAMIN A IU	VITAMIN C MG	CALCIUM MG	IRON MG
Chicken, broilers, dark meat only, cooked, roasted	100 grams	205	9.73	27.37	72	0	15	1.33
Chicken, broilers, light meat only, cooked, roasted	100 grams	173	4.5	30.9	29	0	15	1.06
Chicken, broilers, dark meat and skin, cooked, roasted	100 grams	253	15.78	25.97	201	0	15	1.36
Chicken, broilers, light meat and skin, cooked, roasted	100 grams	222	10.85	29.02	110	0	15	1.14
Chicken, broilers, meat only, roasted	100 grams	190	7.4	28.93	53	0	15	1.2
Chicken, broilers, meat and skin, cooked, roasted	100 grams	239	13.6	27.3	161	0	15	1.26
Chicken, Cornish game hens, meat only, cooked, roasted	100 grams	134	3.87	23.3	65	.6	13	.77
Chicken, Cornish game hens, meat and skin, cooked, roasted	100 grams	260	18.21	22.27	106	.5	13	.91
Chicken, Capon, meat and skin, cooked, roasted	100 grams	229	11.65	28.96	68	0	14	1.49

OTHER POULTRY NUTRITION INFORMATION

DESCRIPTION	SERVING SIZE	CALORIES PER 100 GRAMS	TOTAL FAT G	PROTEIN G	VITAMIN A IU	VITAMIN C MG	CALCIUM MG	IRON MG
Turkey, dark meat, cooked, roasted	100 grams	187	7.22	28.57	0	0	32	2.33
Turkey, light meat, cooked, roasted	100 grams	157	3.22	29	0	0	19	1.35
Turkey, dark meat and skin, cooked, roasted	100 grams	221	11.54	27.49	0	0	33	2.27
Turkey, light meat and skin, cooked, roasted	100 grams	197	8.33	28.57	0	0	21	1.41
Duck, meat only, cooked, roasted	100 grams	201	11.2	23.48	77	0	12	2.7
Duck, meat and skin, cooked, roasted	100 grams	337	28.35	18.99	210	0	11	2.7
Goose, meat only, cooked, roasted	100 grams	238	12.67	28.97	40	0	14	2.87
Goose, meat and skin, cooked, roasted	100 grams	305	21.92	25.16	70	0	13	2.83
Pheasant, meat only, raw	100 grams	133	3.64	23.57	165	6	13	1.15
Pheasant, meat and skin, raw	100 grams	181	9.29	22.7	177	5.3	12	1.15
Squab (pigeon), light meat only, raw	100 grams	134	4.52	21.76	57	5.1	10	2.31
Squab (pigeon), meat only, raw	100 grams	142	7.5	17.5	94	7.2	13	4.51
Squab (pigeon), meat and skin, raw	100 grams	294	23.8	18.47	243	5.2	12	3.54
Guinea Hen, meat only, raw	100 grams	110	2.47	20.64	41	1.7	11	.77
Guinea Hen, meat and skin, raw	100 grams	158	6.45	23.4	92	1.3	11	.84
Quail, meat and skin, raw	100 grams	192	12.05	19.63	243	6.1	13	3.97



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

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